

NOVEMBER 14, 1953

THE NATIONAL *Provisioner*

Leading Publication in the Meat Packing and Allied Industries Since 1891



UNILOX

UNILOX
LIBRARY
A. & M. COLLEGE OF TEXAS

UNILOX

UNILOX

NOW!

UNILOX

UNILOX

UNILOX

UNILOX

For Large Liver Sausage

The latest addition to the line of Unilox printed casings* is a top merchandiser for your large stick liver sausage.

- ★ The double-wound Saran guarantees protection for your product, with AMPLE SHELF LIFE too.
- ★ The Unilox printing between the plies assures maximum EYE APPEAL and BRAND IDENTIFICATION.

Let us show you how to increase your sales and reduce your costs with this package.

*Patent applied for.

UNION *Plastic Films* COMPANY

DIVISION OF TRANSPARENT PACKAGE CO.
3520 SOUTH MORGAN STREET - CHICAGO 9, ILL. U. S. A.

UNILOX

UNILOX

UNILOX

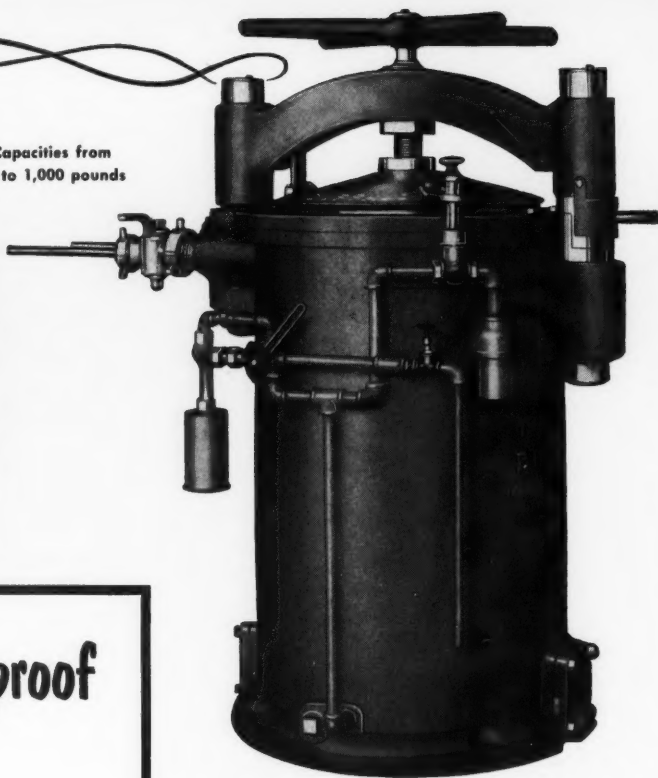
UNILOX

UNILOX

4.905
27



Capacities from
60 to 1,000 pounds



NOTED for leak-proof design and special safety features

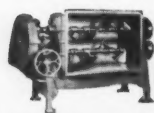
BUFFALO Stuffers have still another feature that puts them in a class by themselves. They are precision ground to a mirror finish with a patented internal grinder. This eliminates surface pockets thereby reducing corrosive action and discoloration to an absolute minimum. It also makes for easier operation of the stuffer. It is features such as these that enable BUFFALO Stuffer users to produce higher quality products at lower cost.

Buffalo

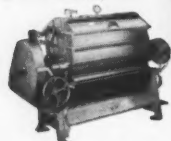
QUALITY SAUSAGE MACHINERY for more than 80 years

*BUFFALO equipment is noted for its sound design . . . sturdy construction . . . safety and sanitation . . . dependable performance and coast-to-coast factory service. BUFFALO is first in offering new proved features that increase plant efficiency and protect product quality.

John E. Smith's Sons Co.
50 BROADWAY BUFFALO 3, N. Y.
Sales and Service Offices in Principal Cities



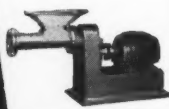
STANDARD MIXERS, Capacities from 75 to 2,000 lbs.



VACUUM MIXERS, Capacities from 75 to 2,000 lbs.

THE MOST
COMPLETE LINE OF
SAUSAGE-MAKING
MACHINERY

Widest range
of sizes
Greatest variety
of types



GRINDERS, Capacities from 1,000 to 15,000 lbs. per hour



SILENT CUTTERS, Cutter capacities from 20 to 800 lbs.

Send for these informative Booklets

JOHN E. SMITH'S SONS CO., 50 Broadway, Buffalo 3, N. Y.

I am interested in the following:

- | | | |
|---|--------------------------------------|---|
| <input type="checkbox"/> Silent Cutter | <input type="checkbox"/> Smokemaster | <input type="checkbox"/> Head Cheese Cutter |
| <input type="checkbox"/> Mixer | <input type="checkbox"/> Grinder | <input type="checkbox"/> Pork Fat Cuber |
| <input type="checkbox"/> Casing Applier | <input type="checkbox"/> Stuffer | <input type="checkbox"/> Combination of Special Purpose Equipment |

Name

Company

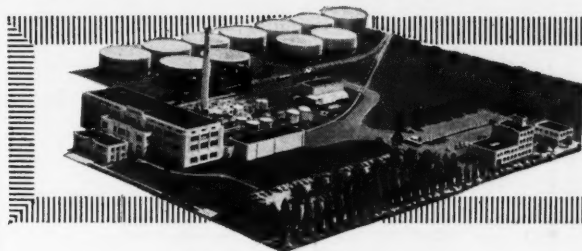
Address

City Zone State



THERE ARE many kinds of crystals in the world. One variety is the crystal ball which is supposed to be able to predict your future. There is some doubt about that. Another is the pure, uniform crystal of monosodium glutamate you get when you order Ac'cent. That crystal can influence your future. There is no doubt about that. Case histories on hundreds of products using Ac'cent prove how sales leap when Ac'cent is added to a food operation.

One of the many advantages in ordering Ac'cent is that you are assured of monosodium glutamate in its purest, most convenient form. The Ac'cent crystal is free of all foreign ingredients. Standard size crystals will not cake or lump—they do not cling to the sides of containers or dispensers. This



World's Largest Plant Producing Monosodium Glutamate Exclusively, San Jose, California.

results in a uniformity of flavor that pays off in repeat sales.

Ac'cent, you see, is the sole product of Amino Products Division, and, therefore, receives all the attention and care of an only child. For that reason you can always be sure you are getting monosodium glutamate at its best when you order Ac'cent.

And because Ac'cent was the pioneer in the field, and continues with an ever-increasing program of research and development, you receive so much extra in the way of information and service. For instance, a 75-man research and development team is constantly at your service to show you how to get the flavor maximum out of your product in the

most economical way...even to the point of designing special machines for your particular operation. And all the information gleaned from 10 years of continuous research is constantly made available to the industry. In 1952 alone, 753,249 printed information pieces were mailed to food processors.

Consumer acceptance is another Ac'cent project, and a very successful one. A long-range educational program was launched several years ago to explain monosodium glutamate to the consumer. Housewives now are looking for it on your labels in their grocery stores.

With the growing awareness of monosodium glutamate on the part of consumers and food processors, Ac'cent has expanded its services. A new research center was recently completed in Skokie, Illinois, and an addition was made this year to the Ac'cent plant at San Jose, California. Supplies are now located in convenient warehouses at 39 points throughout the United States and Canada, assuring food processors of a quick and abundant supply

of Ac'cent.

The next time you order monosodium glutamate, remember the many advantages that can only be offered by the leader in the field. Remember that a crystal can influence your future...so be sure you choose the right crystal. Specify Ac'cent. You get so much more when you do.

NORTHEASTERN DIVISION
61 Broadway
New York 6, N. Y.

MIDWESTERN DIVISION
318 W. Washington Blvd.
Chicago, Illinois

WESTERN DIVISION
214 Front Street
San Francisco, California

SOUTHEASTERN DIVISION
460 Melview Avenue, S.W.
Atlanta, Georgia

EAST-CENTRAL DIVISION
90 Hamlin Avenue
East Aerora, New York

SOUTHWESTERN DIVISION
6339 Royal Lane
Dallas 30, Texas

MID-CENTRAL DIVISION
5085 Balfour
Detroit 24, Michigan

EASTERN DIVISION
c/o P. T. Mackie & Company
31 South Calvert St.
Baltimore 2, Maryland



Ac'cent®
PURE MONOSODIUM GLUTAMATE
...makes processed food taste better!



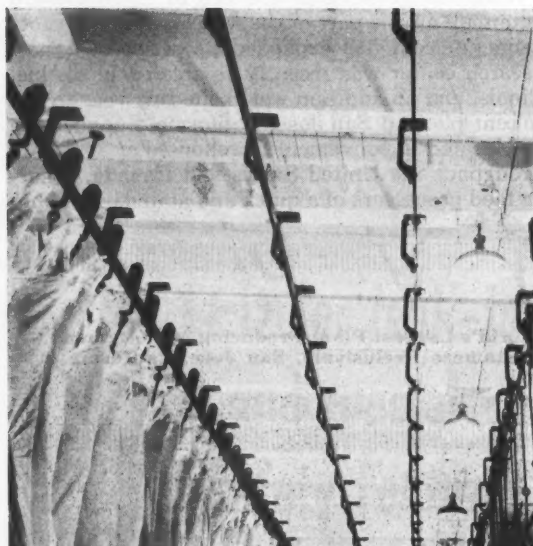
AMINO PRODUCTS Division of International Minerals & Chemical Corporation, 20 North Wacker Drive, Chicago 6, Illinois

Definition:

"Art is the skilled power of performance acquired by study and experience."

—WEBSTER

Our Art is the manufacture of products to combat the destructive action of steam, condensation, acids, fungus and mold.



Typical of thousands of packing plants, cold storage and locker plants maintained spotless.

Walls and ceiling **SANITILED** with **RUBBERTEX BASE** and **MASTERKOTE SANITILE**—a fluid ceramic-like tile even more sanitary than ordinary tile—no mortar joints to collect dust and organisms—comes ready to apply by brush or spray. Sanitile can be cleaned the same as tile and thus saves many costly repainting jobs.

Rails, tanks, machinery and equipment preserved against corrosion through the use of **Knox Rust Chromolox Base** and **Eisen Heiss**.

You will be pleasantly surprised at how economically you can Sanitile your plant.

Write for specific information!

THE MASTER MECHANICS CO.

"40 Years Serving Industry for the Utmost in Sanitation and Preservation."

CLEVELAND 13, OHIO

U.S.A.

THE NATIONAL Provisioner

VOLUME 129 NOVEMBER 14, 1953 NUMBER 20

Contents

Late News of Industry Interest.....	21
NIMPA Has New Executive Secretary....	53
Kingan Oleo Rendering Process.....	22
Automatic Brine Strength Control.....	24
Utah Packer Ties In Locker Business....	41
Fallibility in Livestock Judging.....	43
Ideas for Operating Men.....	33
Recent Industry Patents.....	45
Up and Down the Meat Trail.....	53
Classified Advertising.....	80

EDITORIAL STAFF

EDWARD R. SWEM, Vice President and Editor
VERNON A. PRESCOTT, Managing Editor
GREGORY PIETRASZEK, Technical Editor
BETTY STEVENS, Associate Editor
GUST HILL, Market Editor

ADVERTISING DEPARTMENT

15 W. Huron St., Chicago 10, Ill.
Telephone: WHitehall 4-3380

HARVEY W. WERNECKE, Vice President and
Sales Manager

FRANK N. DAVIS
ROBERT DAVIES

F. A. MacDONALD, Production Manager

CHARLES W. REYNOLDS, New York Representative,
18 E. 41st St. (17) Tel. LExington 2-9092,
2-9093

Los Angeles: McDONALD-THOMPSON, 3727 W.
6th St. (5) Tel. DUnkirk 7-5391

San Francisco: McDONALD-THOMPSON, 625
Market St. (5) Tel. YUkon 6-0647

Seattle: McDONALD-THOMPSON, 1008 Western
Ave. (4) Tel. ELLiott 3767

DAILY MARKET SERVICE

(Mail and Wire)

EXECUTIVE STAFF OF THE NATIONAL PROVISIONER, INC., Publisher of

THE NATIONAL PROVISIONER
DAILY MARKET SERVICE
ANNUAL MEAT PACKERS GUIDE

THOMAS McERLEAN, Chairman of the Board
LESTER I. NORTON, President
A. W. VOORHEES, Secretary

Published weekly at 15 West Huron St., Chicago 10, Ill., U.S.A., by the National Provisioner, Inc. Yearly subscriptions: U.S., \$4.50; Canada, \$6.50; Foreign countries, \$6.50. Single copies, 25 cents. Copyright 1953 by the National Provisioner, Inc. Trade Mark registered in U.S. Patent Office. Entered as second-class matter October 9, 1919, at the Post Office at Chicago, Ill., under the act of March 3, 1879.



Treasury Chief Warns of Huge Deficit

Secretary of the Treasury George M. Humphrey warned this week that the government faces a deficit of \$8,000,000,000 or \$9,000,000,000 in the next fiscal year if federal spending continues at present rates. It was the first official estimate of the deficit for the fiscal year starting next July 1. A deficit of such size would be more than twice as big as that expected for the current fiscal year. In a speech at Detroit Humphrey indicated he expects business to turn down a bit next year. He promised the audience, however, that the administration won't stand idly by if a business downturn should take on recession or depression proportions.

Senator Urges U.S. Purchase of Cattle

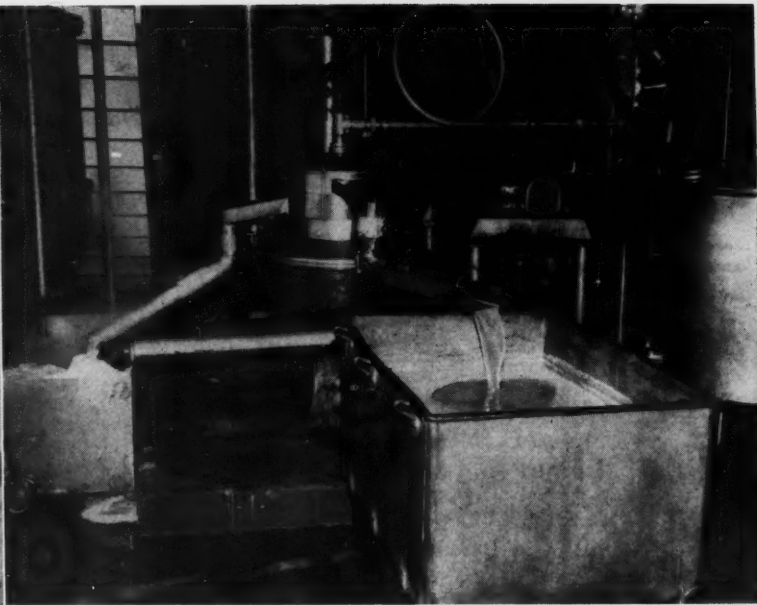
Senator Dwight Griswold (R.-Neb.) has proposed that the federal government purchase outright 2,000,000 to 3,000,000 head of cattle from the drought areas to give support to cattlemen. He made the suggestion in a speech at the Nebraska Wheat Show in Chadron, Neb. Senator Griswold backed Secretary of Agriculture Ezra Taft Benson in his reorganization of the USDA and said it will bring little change in the department's program.

'Good Fed Cattle Market Just Ahead'

A good market in fed cattle during January, February and into March was predicted by Harold F. Breimyer, BAE economic statistician, in an address to Kansas county agents in Manhattan, Kan. "Many a feeder will wish he had filled up more of his feed lots and filled them fuller than he did," he said. Breimyer doubts, however, that the trend will hold up into the spring. He noted that a lot of cattlemen have regained confidence recently and are putting animals on feed, a situation that will weaken the market later in the season. About the best to be hoped for in the year ahead is a steady in the price of beef cattle, he said.

Record Turnout Predicted By WSMFA

The eighth annual meeting of the Western States Meat Packers Association, Inc., set for February 17 to 19 in the Palace Hotel, San Francisco, already is topping all its predecessors in advance interest, according to WSMFA, which predicts an attendance of more than 2,000. Applications for booth space have been mailed to prospective exhibitors.



Beef Fat to Oleo Oil in Few Minutes With Less Cost, Labor and Space

FIFTEEN minutes from raw beef fat to clear oleo oil in the tank car is only one of the unusual results achieved with a new continuous rendering process developed in the research laboratories of Kingan, Inc., and employed on the beef side at Kingan's Indianapolis plant for the past 11 months.

The system is employed to handle all the killing fats from the plant's twelve-bed beef dressing operation, along with the fats from its boning operation, and still has capacity to spare. Maximum capacity of the production system installed is 3,500 lbs. per hour.

Performance figures on the system indicate it has increased yield by 20 per cent. T. R. L. Sinclair, executive vice president, states that the process gets the equivalent of 120 to 130 per cent of the yields which are considered standard with conventional batch rendering techniques. With both the hot killing fats and the cold boning fats, the technique gives an engineering yield of 88 per cent. Dr. M. C. Brockmann, Kingan's director of research, points out that this is an absolute yield calculated in terms of raw fat charged into the system. In other words, for every 100 lbs. of raw fat entering the system, 88 lbs. are reclaimed as oil. Furthermore, the percentage of product recovered as edible oil is greatly increased; in every 100 lbs. of oil recovered there are only 4 oz. of proteinaceous solids, currently

considered inedible. Even this material, Dr. Brockmann points out, might eventually find an outlet as an edible product since the technique in no way down grades the original raw edible fat from which both the oil and protein solids are separated.

The stability of the oils freed by this technique is greatly increased. K. M. Christensen and William R. Dayen, research chemical engineers who worked on this project, state that the oleo oils freed with this process have a stability life of 35 hours compared with 7 hours 15 minutes for oils freed in the conventional manner. Furthermore, with the addition of standard antioxidants,

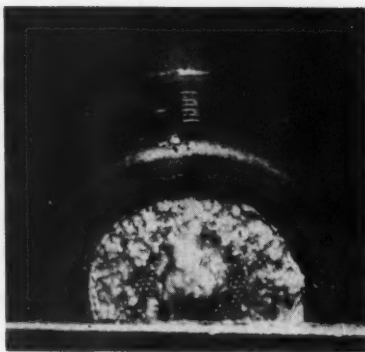
the stability of the oil is increased to 300 hours. Even after this period it will decompose, but it will not become rancid.

The product has a much better color as it is not subjected to high heats for long periods of time. It has a bland flavor and its f.f.a. is less than 1.5 per cent, about half of that experienced with the batch technique. Moisture in rendered oil is 3/10 of 1 per cent.

In spite of all of these gains in the quality of the end product, the cost of processing is roughly one-twentieth of the former batch cost. T. R. L. Sinclair states. Where steam costs formerly were \$3 per ton of product, they now are 15c. Where time required for rendering under the old system was 175 minutes, it is now 15 seconds. Formerly seven men were required to handle the batch process; the continuous method requires 1½. The floor space needed is only one-twentieth of that used under batch techniques.

Just how does the new process work? In the Kingan plant the raw beef fats, either hot or cold, are chuted into a receiving hopper on a floor level below the killing floor. Here an employee feeds the fat to a grinder with a 3/16-in. plate. The grinder has a capacity of 6,000 lbs. per hour.

From a stainless steel hopper the ground fats discharge into a stainless steel receiving tank on the floor below. This receptacle serves both as a surge



DISCHARGE END OF FAT GRINDER

tank and a preheater. Thermostatically controlled, the heat input into the tank keeps the ground fats in the 120-140° F. range. A motor-driven agitator keeps the comminuted fat material in suspension.

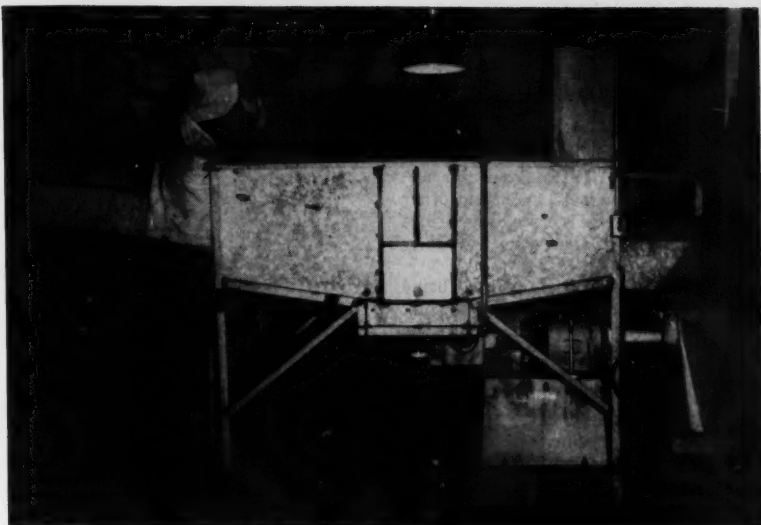
A Moynos stainless steel positive displacement pump, powered by a vari-drive electric motor, pumps the ground fat from the tank into the heat exchange unit. The latter is an older dairy type unit which is being replaced by more modern and more efficient equipment. The present heat exchanger is a ten-pass unit of one inch diameter with a total product travel length of 100 ft. It is made of stainless steel and has a jacketed heating medium, automatic temperature controls and a circulating pump. The ground fat is heated to approximately 188° F. This temperature level, Dr. Brockmann states, is a critical one if the performance of the unit is to be kept at the optimum. Below this temperature the fat clogs the subsequent operations, both in the Fitzpatrick mill and the DeLaval separator, and above the 188° level the quality of the fat suffers. However, it is pointed out that with modern heat exchange equipment the attainment of this temperature in the tolerable range is routine.

From the heat exchanger the fat flows into the Fitzpatrick comminutor (hammer mill) where the hot material is broken into units of 170-250 microns in size. A centrifugal transfer pump moves the comminuted fats into another stainless steel surge tank. Here the fat is reheated to 173° F. prior to its transfer by pump to the three-phase DeLaval centrifugal separator. Again the temperature level is critical for the proper operation of the centrifuge. Temperature in the surge tank is controlled and its contents are agitated during detention there.

The three-phase centrifuge continuously separates incoming material into clear oleo fat, clear water, and water plus the proteinaceous solids.

At present the protein material is wasted. However, the Kingan research staff is investigating methods of reclaiming this material as part of a continuous operation and is exploring potential markets for it. The material has a high protein value and an excellent color. The continuous rendering method is relatively simple to operate and an employee of average intelligence can be trained to supervise the workings of the whole system. At Kingan, one of the former kettle operators was transferred to the new task and mastered the fundamentals of good processing with the unit. Basically, the operation requires a simple correlation of product flow to the established temperatures to maintain proper functioning of the equipment.

Daily cleanup is an essential operation with the system. However, the cleanup is of the in-place type wherein the units clean themselves. Water, detergent and rinse water are circulated through the system to clean it. Total



cleanup time for the system is four man hours.

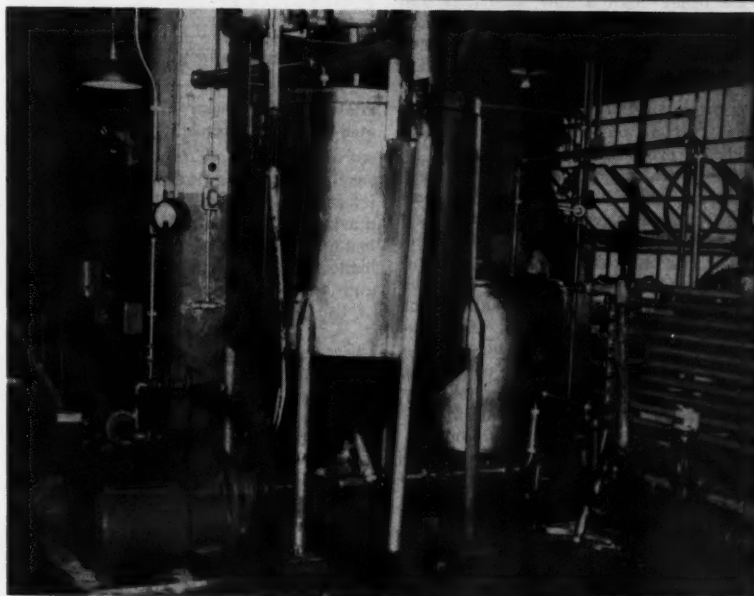
The new method has inherent advantages for rendering. First, the fats are handled on a continuous flow basis. There is no storage with its danger of

ABOVE: Receiving hopper for hot and cold fats with workman feeding them into grinder. RIGHT: Fats from heat exchanger (right) go into precision hammer mill. BELOW: Main surge tank with vari-speed drive and pump located directly underneath and agitator motor above.



f.f.a. build up. Second, the temperatures are constant and uniform. One part of the product is not scorched to free the fat from another part. The system utilizes to a maximum extent mechanical

(Continued on page 73)



THERE are many types of process equipment which require use of dilute brine at a certain fixed strength, such as, for example, spray decks and unit coolers in meat packing plants, and gravity separators in canneries. The process brines weaken due to absorption of water from the air, from the product itself, and from other sources. In some processes, the brines also weaken due to absorption of salt by the product.

In order to hold the desired brine strength either dry salt or a strong fortifying brine must be added to the process brine. To avoid fluctuations in the process brine strength, the dry salt or the fortifying brine should be added at exactly the same rate as that at which the process brine is being diluted or weakened. This is both difficult and expensive in the present state of the art, and a reluctant compromise is often made.

Various brine strength control devices are already available, but these are relatively elaborate and costly, and require special auxiliaries such as compressed air, electrically operated valves, and the like. These devices often have a multiplicity of small and delicate parts, and systematic maintenance by trained men is necessary to keep them in satisfactory operating condition.

For a long time, therefore, brine users have been hunting for a method of brine strength control which would be cheap, simple, free from maintenance, and rugged enough to withstand carelessness or abuse.

A recent patent* describes a method and device which is ideal from the practical standpoint, particularly for small and medium sized plants using anywhere from 50 tons to 2,000 tons of salt per year.

The principle of operation is very simple, and its application involves little other than a few additions and changes to existing equipment, provided a method of making fully saturated brine is already on hand. An ideal method is use of the Lixate† rock salt dissolver, the standard equipment in practically all meat packing plants and foodstuff processing plants.

The operating principle of the new method is based upon a hydraulic balance between a column of fortifying brine and a column of process brine. However, as a preliminary to describing the method in detail, it will first be necessary to explain the behavior of strong brines when brought into contact with weak ones. An understanding of this behavior is vitally necessary, because application of the method may not require new equipment, but merely rearrangement of existing equipment.

Figure 1 illustrates the liquid behavior when a strong brine, preferably fully saturated, is carefully and quietly introduced through a pipe into the bottom of a tank containing a relatively

weak brine or water. If eddy currents are not put in motion by too rapid or careless flow entrance of the strong

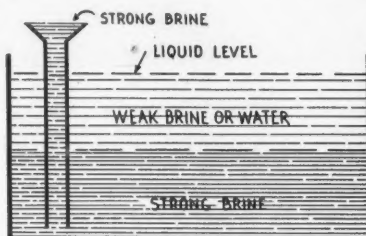


FIGURE 1: Displacement of dilute brine by saturated brine.

brine, the latter will spread over the bottom of the tank and displace the weak brine upward, with a surprisingly small amount of mixing of the two strengths at the interface between them. A small amount of coloring mat-

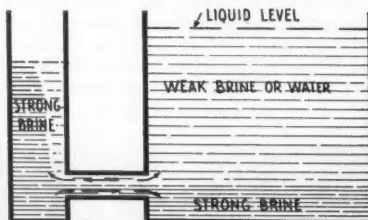


FIGURE 2: Continuous flow between saturated and dilute brines.

ter in the strong brine, or observation in strong sunlight, will show the remarkably slow diffusion of the two brines into each other. Once mixed, the brine will never segregate into strong and weak portions, contrary to occa-

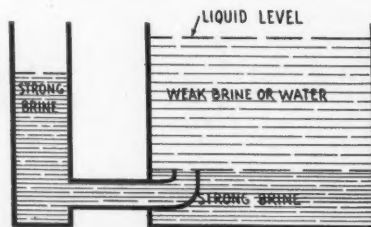


FIGURE 3: Hydrostatic balance between saturated and dilute brines without flow.

How to Control Brine Strength Hydraulic Balance

sional uninformed belief, but the initial tendency to diffuse is surprisingly weak. Although a discussion of diffusion from the physico-chemical standpoint would be out of place in this article, the behavior noted is a common observation of all who deal with mixing of brines.

In Figure 2 a small tank of saturated brine is connected near the bottom to a larger tank of weak brine. The connecting pipe is large and perfectly horizontal. Initially, the liquid level is the same in both tanks. However, flow immediately takes place from the strong brine to the weak one, followed by counter-flow of the weak brine into the strong. The tendency is toward an eventual balance, with the same strength of brine in both tanks, and this is due to the arrangement of the connecting pipe, which permits rapid diffusion in both directions.

Figure 3 shows the principle of hydraulic balance. A column of fully saturated fortifying brine of definite height and relatively high specific gravity hydraulically balances a column of process brine of greater definite height but relatively lower specific gravity.

When the two columns of brine are properly connected and are in hydraulic balance, there is no flow of fortifying brine into the process brine. However, as the process brine weakens, an unbalance results, and fortifying brine from the column of saturated brine will automatically start to flow into the weakened process brine until the increasing specific gravity of the latter restores the hydraulic balance, whereupon flow of the fortifying brine ceases.

Inasmuch as flow and diffusion are desired in one direction only—from the strong brine to the weak—some arrangement must be made to prevent appreciable diffusion of the fortifying brine into the process brine, except in response to an unbalanced hydraulic head. This is essential to the operation of the apparatus; because the stronger brine would otherwise bleed continuously into the weaker brine and displace the latter due to their different specific gravities. For example, as shown in Figure 3, this may be accomplished by turning the connecting pipe upward at its discharge end portion, thus creating a horizontal interface of small area between the two brines. Thus, when the

* U.S. Patent 2,508,170, assigned to International Salt Company, Inc., Scranton, Pa.
† Registered trade mark; U.S. Patent Office.

Strength by

By DALE W. KAUFMANN
Chief Chemical Engineer,
International Salt Co., Inc.

two brines are in hydraulic balance they tend to mingle only by a diffusion process which proceeds at such a slow rate as not to matter in ordinary practice.

In as much as the process brine may be flowing into and out of the storage tank, in the course of its use, at rates such as may cause considerable agitation and fluid turbulence in the region of the discharge pipe end, it may be advisable to protect the brine interface at the pipe end by a suitable hood or cap as shown in Figure 5. Such a hood will protect the brine interface from agitation which might accelerate the normally slow and unimportant rate of diffusion of the strong brine into the weaker brine. Another means for protecting the brine interface against agitation is shown in Figure 6, wherein the discharge end of the pipe is formed with an inverted trap; the pipe discharge end being pointed downward. The small portion of strong brine in the right-hand leg and upper horizontal portion of the trap will diffuse downward into the process brine under gravitational influence, but the strong brine in the left-hand leg of the trap will remain substantially at a fixed level and will not flow appreciably into the process brine except under unbalanced hydraulic head conditions. Still another arrangement for protecting the brine interface against agitation is shown in Figure 7 wherein a trap is inserted in the connecting pipe outside of the process brine tank and arranged in such a way that the small portion of strong brine in the horizontal pipe between the trap and the tank can diffuse out into the process brine, but no further appreciable flow of strong brine from the trap into the pipe between the trap and the tank will take place except under unbalanced hydraulic head conditions.

It will be noted that in all of these cases the interface is horizontal, with the strong brine below and the weak brine above. This condition makes for minimum mixing or diffusion at the interface, whereas in Figure 2 the interface, if any, was momentary only and the two brines freely mingled.

In practical plant operation, large, volumes of process brine are being handled and if the weak brine tank of

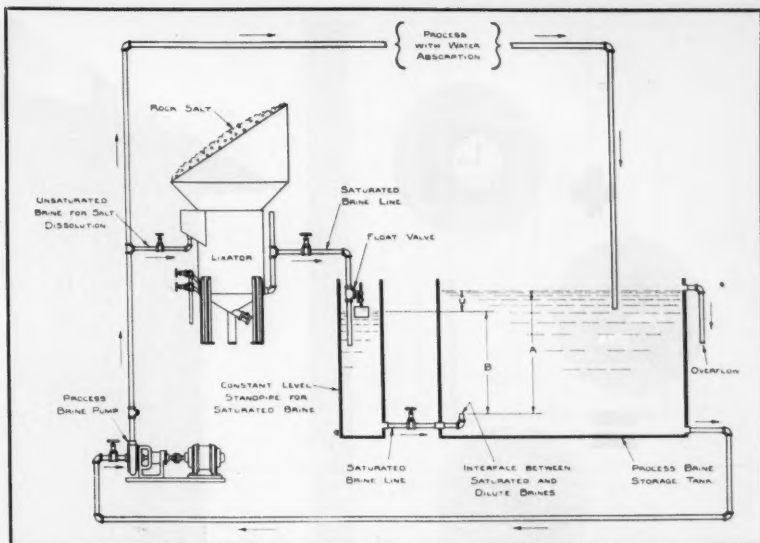


FIGURE 4: Arrangement with float control of saturated brine level.

Figure 2 and 3 is considered as a storage, holding, or refrigerating tank for process brine, there will be constant agitation and circulation of the brine in and out of the tank. Under such conditions, special thought must be put on the method of protecting it, because the column of weak brine (in effect the entire tank contents) must have enough circulation

Data are also found in the American Meat Institute publications, "Pork Operations" (3), and "Beef, Veal and Lamb Operations" (4).

In the present case, a float valve in the Lixator float box permits feed brine to enter and salt to dissolve only as fast as saturated brine is withdrawn into the constant level standpipe. The latter discharges only when the process brine in the storage tank weakens and upsets the hydraulic balance.

In order to hold the process brine at some particular strength, its level must bear a relationship to the fortifying brine level such that the two brines are in hydraulic balance.

The difference in vertical elevation between the two levels is determined by the relative specific gravities and effective depths of the brines. Thus, in Figure 4, the hydraulic column height A of the process brine may be arranged for any convenient tank depth, whereupon the fortifying column height B can be calculated according to the desired strength of the process brine.

The per cent ratio of depth B to

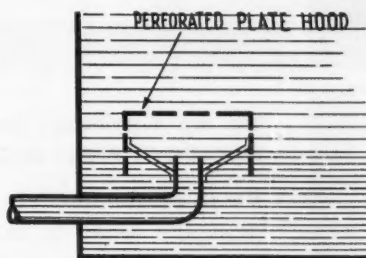


FIGURE 5: Interface protected by hood.

and agitation to be homogeneous in strength throughout. In effect, the brine must be agitated, yet the agitation must not unduly disturb the interface. Luckily, protection of the interface is a fairly simple matter, as already shown. Many other methods of protection will come to mind, such as use of check valves, porous plates or membranes, and other arrangements.

Figure 4 shows an arrangement particularly adapted for spray deck and unit cooler use, in that process brine is used for dissolving the rock salt, by tapping a small feed line off the high pressure side of the system. The continuous bypass allows the Lixator to filter the circulating brine as well as strengthen it. The operation is fully automatic. This general arrangement was first suggested by the present author some years ago (1), and greatly amplified in a subsequent paper (2).

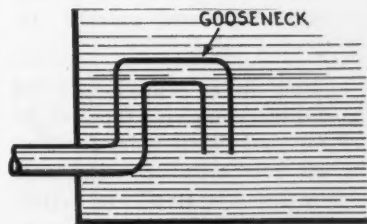
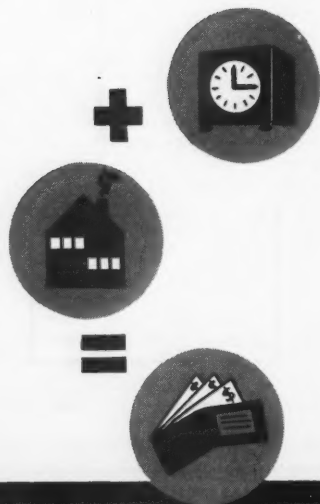


FIGURE 6: Interface protected by gooseneck.

depth A for any desired strengths of process brine and fortifying brine is found by dividing the specific gravity of process brine by the specific gravity of fortifying brine.

For example, it may be desired to



time is money
in the smokehouse..
Julian saves
you both!

In actual day after day smoking of mince ham, old type smoking units usually took from 10 to 12 hours. Then Julian "varied flow" air conditioned smokehouses were installed. Result: the same product was smoked in 7 to 9 hours . . . an actual saving of 3 hours! And best of all, each ham was uniformly smoked, with far less shrinkage and greatly improved color.

What Julian smokehouses did for this company* they can do for you! Write today for facts on how a Julian engineered smokehouse gives you better, more uniform product results in less time . . . increased production . . . substantial savings in operating and maintenance costs . . . more profit!

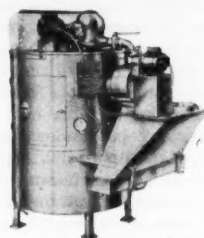
*name on request.



● a Julian smokehouse costs
but a fraction of what it saves!

We are distributors for MEPACO "TIPPER" SMOKERS

Has no equal in providing cool, clean, dry smoke in uniform, controlled volume, at lowest cost. Simple to operate, dependable and economical.



*creators of the patented
alternating-damper smokehouse*

JULIAN
ENGINEERING
COMPANY

5445 No. Clark St.
Chicago 40, Ill.

● manufacturers and contractors for:
smokehouses . . . process piping . . . refrigeration

Chicago
Distributors:
WORTHINGTON
CORPORATION
(ammonia refrigeration equipment)
WORTHINGTON

West Coast
Representative:
MEAT PACKERS
EQUIPMENT CO.
1226 49th Ave.,
Oakland 1, Calif.

Canadian
Representative:
McLEAN MACH.
COMPANY LTD.
Winnipeg, Canada

hold the process brine constant at 70° salometer, or 1.139 specific gravity, by means of fully saturated fortifying brine at 100° salometer, or 1.204 specific gravity. Then, for hydraulic balance, (Depth A) \times 1.139 = (Depth B) \times 1.204. For example, if A = 10.00 ft, then B = $10.00 \times 1.139 / 1.204 = 9.46$ ft. The difference in liquid levels is 10.00 ft - 9.46 ft = .54 ft, and the level of the saturated brine must therefore be placed .54 ft. below the level of the process brine.

Note particularly that depths A and



FIGURE 7: Interface protected by trap.

B are not the total liquid depths in the two tanks, but are measured from the liquid level down to the interface only. The liquid level of the saturated brine tank will usually be held constant by a float valve. The level of the process

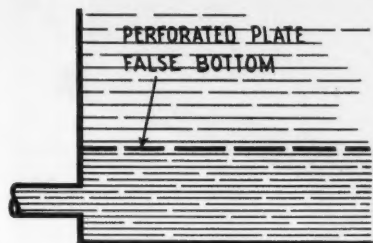


FIGURE 8: Interface protected by perforated plate over entire tank bottom.

brine tank will usually be held constant by an overflow line.

Figure 4 shows the float valve for the saturated brine tank with an adjustable

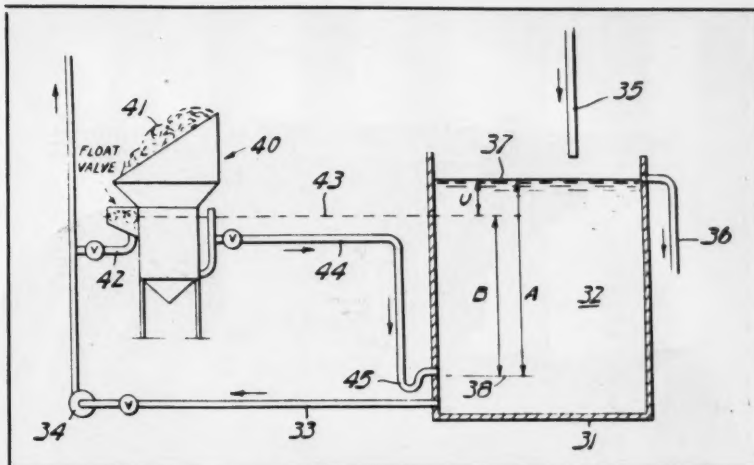


FIGURE 10

float rod, so the brine level can be adjusted for various strengths of process brine. Note however that the saturated brine tank can be completely eliminated and the liquid level in the Lixator itself used, as shown in Figure 10, which is a reproduction of one of the patent drawings.

Figure 9 shows an arrangement for introducing the fortifying brine into the process brine by means of a siphon, thus eliminating rigid piping connections between the two tanks. By raising or lowering the siphon, various strengths of process brine can be obtained.

The ease with which the method of hydraulic balance can be applied to existing equipment is obvious. A process brine storage or refrigerating tank is usually already in place and in use. Often a Lixate rock salt dissolver is already in use. All that is necessary is to place the Lixator or a small saturated brine storage tank at an elevation such that the liquid level therein is at the computed distance below the liquid level of the process brine. The two tanks are then connected by the proper piping

arrangement and interface protection.

REFERENCES

1. Kaufmann, D. W., "Maintaining Spray Brine Densities," *The National Provisioner*, August 24, 1940.
2. Kaufmann, Dale W., "Brine Strength Control and Filtration," *The National Provisioner*, March 16, April 13, May 4, 1946.
3. The Committee on Recording of the American Meat Institute, "Pork Operations," 5th rev. ed., pp. 129-131, Institute of Meat Packing, Chicago, 1944.
4. The Committee on Recording of the American Meat Institute, "Beef, Veal and Lamb Operations," 4th rev. ed., pp. 103-105, Institute of Meat Packing, Chicago, 1950.

'SBA Won't Compete With Banks But Will Make Loans'

The Small Business Administration is not out to compete with the nation's private banks in making loans, but SBA is going to give credit to small business concerns which legitimately need credit, according to Wendell B. Barnes, new acting administrator of the agency.

In his first major speech since taking over the top SBA post on November 2, Barnes said he did not think SBA is more restrictive on loan applicants than was the Reconstruction Finance Corp.

He pointed out that there are some areas throughout the nation where local capital is not able to meet fully the legitimate credit needs of their smaller industries. "It is at this precise point the SBA can work with the local banks and businessmen to assist in providing the needed credit until local sources can meet the local needs," he told a business management conference in Passaic, N. J.

Freight Rates Halved on Hay for Drought Regions

A 50 per cent slash in freight rates for hay shipped to drought-stricken areas was adopted by the Traffic Executive Association of the Eastern Railroads, effective November 7. The traffic executives represent about 60 railroads operating in the area east of the Mississippi river and north of the Ohio and Potomac rivers.

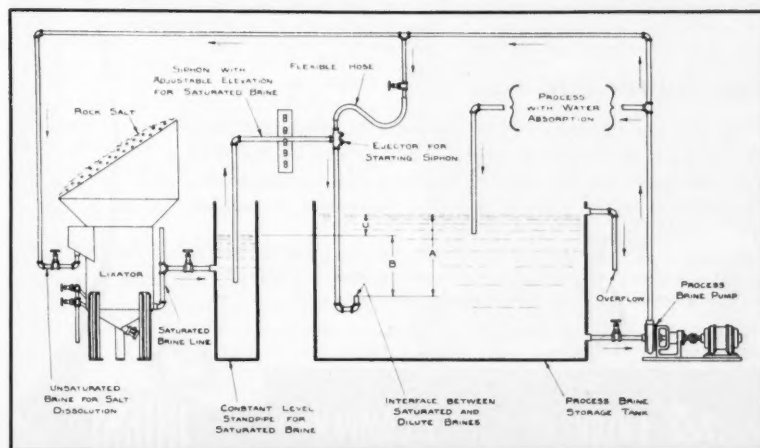
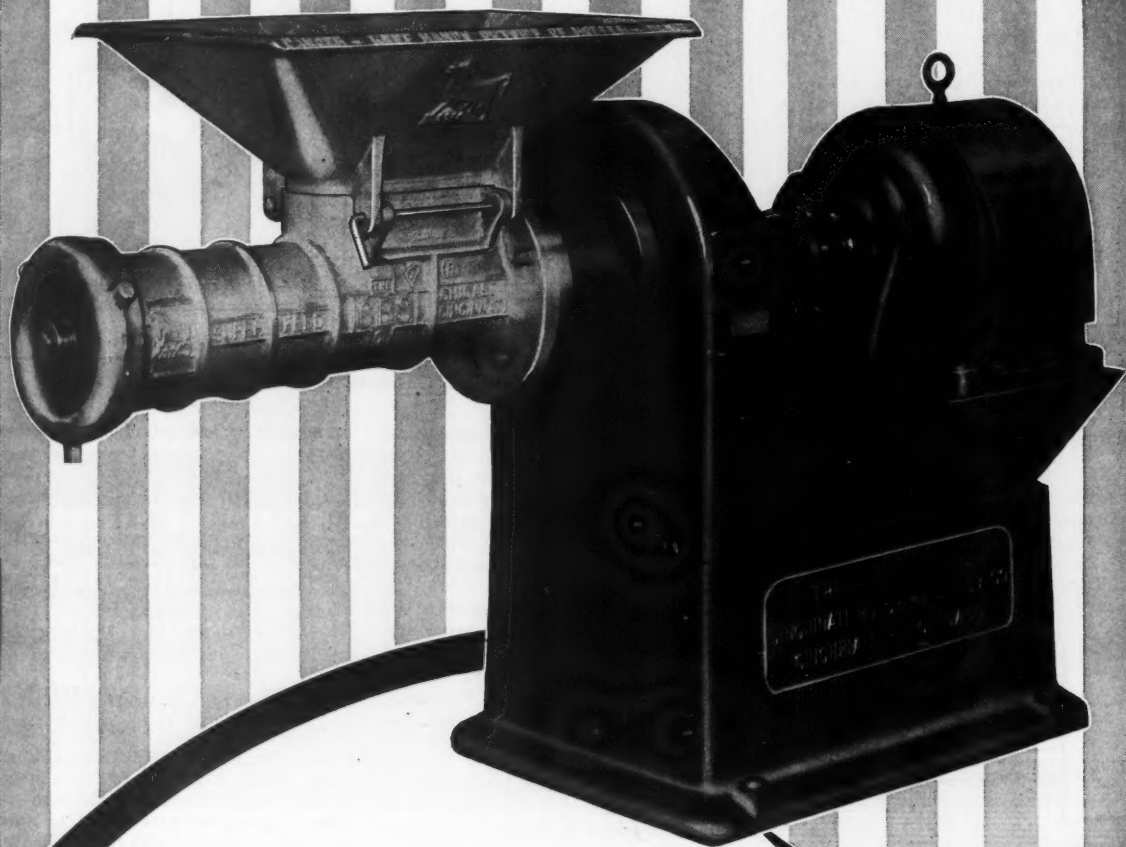


FIGURE 9: Arrangement with siphon control of saturated brine level.



Choose a grinder to fit the job

"BOSS" Grinders are built in a variety of styles, and with drives and capacities (800 to 15,000 pounds per hour) to meet the requirements of each individual user. The grinder illustrated is the "BOSS" GRINDER No. 523. It is operated by a

standard motor through flexible coupling and hardened and ground helical gear, planetary type reducer, totally enclosed and running in oil. Base is of heavy cast iron construction. Oversize hopper of heavy steel, Super-Feed Cylinder, Feed

Screw, and Ring are hot tinned after fabrication. It is built in two sizes: 25 H. P. (10,000 pounds per hour with super-feed cylinder and screw) and 40 H. P. (15,000 pounds per hour with super-feed cylinder and screw).

AND GRIND FOR LESS

"BOSS" Grinders meet all requirements for economy and convenience of operation. Bearings are ample in size, properly designed, and easy of access. Hoppers can be fed from floor level, and tilted for access to cylinders. Cylinders clear all standard size sausage trucks. Parts which are subject to wear are also economical to buy and convenient to replace.

DO THIS! Write today for a free copy of our Sausage Machinery Catalog No. 627-A. It gives complete details of construction and operation

for this and other "BOSS" Grinders, and for the "BOSS" line of Cutters, Stuffers, and Mixers. You may need such information soon.

Inquiries from the Chicago area should be addressed to The Cincinnati Butchers' Supply Company, 824 West Exchange Avenue, Chicago 9, Ill.

THE *Cincinnati* BUTCHERS' SUPPLY COMPANY
CINCINNATI 16, OHIO



Amended Proposals for Changes in PSA Rules

Proposed revisions of regulations under the Packers and Stockyards Act, as amended by the U. S. Department of Agriculture after hearings held in 1952, have been released by the USDA. Interested persons have 30 days after November 7, 1953 to submit written data, views or arguments concerning the proposals to the Department.

Changes in the regulations which would affect meat packers (some apply primarily to stockyard owners, market agencies and dealers) do not differ greatly from the 1952 proposals which were the subject of considerable opposition from meat industry associations and packers. Proposed changes of possible interest to meat packers include:

1. Section 201.10(e) would require livestock buyers employed by meat packers to register as dealers. Such persons, however, would be exempt from bonding requirements by Section 201.29.

2. Section 201.54 would prohibit meat packers from making gifts, payments, loans, etc., to stockyard owners, officers, agents or employees, except established charges for stockyard services. Such payments to representatives of market agencies also are prohibited.

3. Section 201.66, would prohibit market agencies from utilizing the services of packers.

4. Packers would be prohibited from owning or financing selling agencies or order buyers by Sections 201.67 and 201.68.

5. Packers would be prohibited from providing certain information concerning their proposed buying operations to competitors by Section 201.69, and Section 201.70 would prohibit any restriction or limitation of competition between packers and dealers.

6. Detailed requirements with respect to packer scales are set forth in Section 201.78.

7. In Section 201.81 it is provided that no packer after notice may employ anyone whose registration or license has been suspended or revoked, to perform activities at a posted stockyard. It is also provided that other registrants or licensees may not deal with such persons. This paragraph should be read in conjunction with the requirement for registration of packer buyers contained in Section 201.10(e).

8. Section 201.95 contains what appears to be very broad authority permitting the Secretary of Agriculture to examine the books, records and property of packers.

Wisconsin Legislature O.K.'s Ascorbic Acid

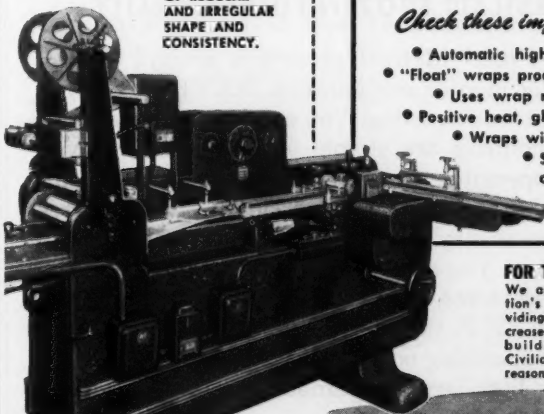
Use of ascorbic acid in sausage as a color preservative was given the go-ahead in Wisconsin this week in a change of mind by the state assembly. Three days after killing a bill permitting use of ascorbic acid, the assembly reversed itself and passed the proposal which had been approved earlier by the state senate.



We've cut packaging costs to the bone with the Automatic CAMPBELL wrapper

Wraps 100 to 300 units per minute!

- CANDIES AND CONFECTIONS
- FOODS AND BAKERY PRODUCTS
- PREPACKAGED TABLE MEATS, BACON, CHOPS, RATTIES, ETC.
- ICE CREAM BARS, NOVELTIES
- CITRUS FRUITS, VEGETABLES, CHEESE, DAIRY PRODUCTS
- HARDWARE, MACHINE PARTS
- PAPER TISSUES, NAPKINS, TOWELS, AND CLOTH SPECIALTIES
- WOOD AND PLASTIC SPECIALTIES
- BANDAGES, SOAPS, DRUGS, FILM — AND 101 VARIED PRODUCTS OF REGULAR AND IRREGULAR SHAPE AND CONSISTENCY.



Check these important features

- Automatic high speed rotary motion
- "Float" wraps products of all shapes
- Uses wrap materials of all types
- Positive heat, glue or crimp sealing
- Wraps without trays or stiffeners
- Simplified, one person operation
- Multiple size change-overs

FOR THE ARMED SERVICES

We are contributing to the nation's defense program by providing a large part of our increased production facilities for building precision armaments. Civilian orders are filled on a reasonable time basis only.

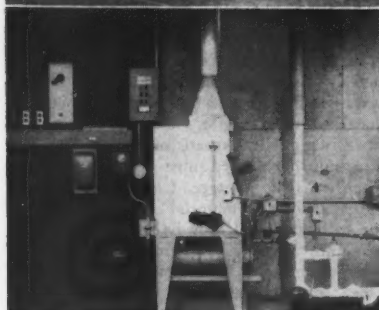
NEW!

Free booklet showing machine versatility. Write for your copy today.



New York Office: 55 W. 42nd St.

NIAGARA "No-Frost"



*Frost and Ice Never Form
in this
Frozen Food Storage*

SAVE TROUBLE AND EXPENSE EVERY DAY IN PRE-COOLING, FREEZING AND STORAGE; PROTECT FRESH OR FROZEN FOOD QUALITY

The Niagara "No-Frost" Method gives you always the full capacity you paid for in your refrigeration, NEVER, not even partially, interrupted for defrosting. You can handle large "live" loads easily. The controls are simple and always give you accurately the temperature and humidity you want. Temperatures never rise to interrupt the "pull-down". You are free of troubles; your rooms stay clean and sweet with easier maintenance and less labor. You save power; your compressors run at higher suction pressures. For every refrigerated room for temperatures below 32° F. this method gives you better product quality at lower operating costs. Many of the finest installations in the industry, both large and small, prove the benefits of the Niagara No-Frost Method.

Write for the No-Frost story and data on its application to your problem. Ask for Bulletin No. 105.

NIAGARA BLOWER COMPANY

DEPT. NP 405 LEXINGTON AVENUE, NEW YORK 17, N. Y.

**OVER 15 YEARS OF SUCCESSFUL EXPERIENCE
PROVES THE VALUE OF NIAGARA NO-FROST**

Britain to Get Out of Meat Business, End Rationing by Summer

The British meat industry will be returned to private traders by next summer, and 15 years of food rationing in that nation will end simultaneously.

Prime Minister Winston Churchill's government announced in a recent White Paper that no more ration books will be needed after the present ones expire in May.

The British government acquired a monopoly on home grown and imported meat during World War II. All British grown animals had to be sold to the government at government fixed prices and slaughtered in government-run packing plants. The meat was distributed to privately run butcher shops on the basis of the number of citizens registered at each shop.

Control over the meat industry was continued by the postwar Labor government, which also erected six large packing plants and extended a variety of systems under which privately or co-operatively owned slaughterhouses were held and operated.

The government also has been the only importer of fresh meat, which was distributed to butcher shops along with home grown meat. Private traders in recent years have been able to import processed meats for sale in Britain off the ration.

The Ministry of Food will continue for some time to import bacon, but will not trade in meat, the White Paper said.

Britons eat more than \$1,400,000,000 worth of meat annually, of which approximately \$840,000,000 is produced at home and the rest is purchased from other countries.

The White Paper outlines a new comprehensive policy for the marketing of farm produce. The government will set up marketing boards which will fix minimum prices for meat animals, both on the hoof and after slaughter. If the actual market price for live animals or carcasses falls below the fixed prices, the government will make up the difference.

A commission is at work to determine what should be done with the slaughterhouses. The approximately 500 plants taken over by the government on leases or other arrangements are expected to be offered back to their former operators, and the six new packing plants may be put up for sale.

In the meantime, with ample meat supplies again available, British distributors are seeking ways and means to sell more meat and to sell it faster. All-out adoption of prepacking and self-service is being advocated as a solution although the idea is being opposed by the nation's retail butchers.

• Less than 25 per cent of growth response in pigs is inherited. More than 75 per cent of the response depends on handling after birth.

PLANT OPERATIONS

IDEAS FOR OPERATING MEN

Safety Hasp Provides Escape From a Locked Cooler

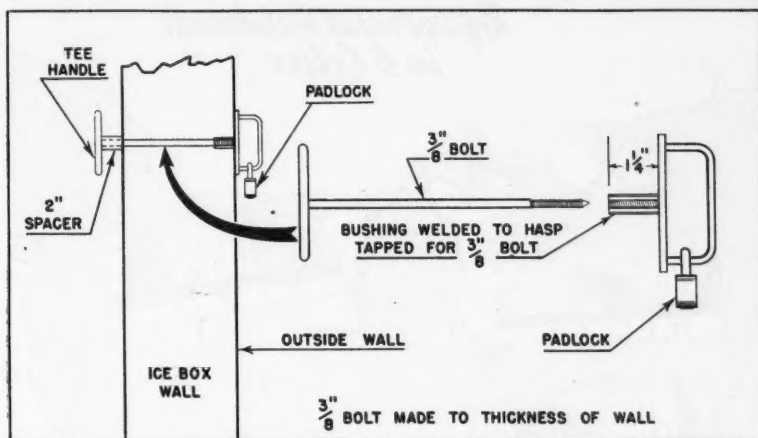
From time to time someone inadvertently gets locked in a cooler or even in a refrigerated truck body. While modern cold storage doors have lights which indicate the presence of a worker in a cooler or freezer, such occurrences do happen, sometimes tragically.

Investigation shows that such cooler

only loosen the bolt by means of the handle and push against the door, thus forcing the bushing out of the hole and causing the door to open.

The technique obviously is as suitable for a walk in type refrigerated truck as a cooler truck.

To prevent the connection of the hasp



DETAIL OF HASP which permits escape from cooler.

lock-ins generally occur at the close of the work day when the person charged with closing the cooler doors makes his rounds alone. He might assume that the lights are lit in a certain cooler, enter the room and hear the door slam behind him. Although the trapped employee can switch the lights on, he has no way of getting out. Warning lights or sounding signals go unheard.

A more positive way of protecting a trapped employee is described in a recent issue of the "News Letter," published by the Meat Packing section of the National Safety Council.

A simple device, developed at the McClellan Air Force Base headquarters, allows the trapped worker to open the door from the inside.

As shown in the sketch, an ordinary cooler door, equipped with a padlock, can be converted with a few simple changes. The hasp for the latch and padlock is welded to a bushing which has been tapped for a $\frac{3}{8}$ -in. bolt. The hasp is inserted in a hole drilled in the wall.

The bolt, made to the thickness of the wall and attached to a Tee handle, is inserted through the hole from inside the room and tightened, securing the hasp against removal from the outside and giving the room the protection desired.

An employee locked in the room need

and bolt from freezing together in very low temperature rooms, the threads should be coated with low temperature graphite compound and occasionally worked to see that they function freely.

Southern Packer Has New Lard Machine

Lard which is now bringing a 33½ per cent premium over the cash market from two large bakeries and other customers is being produced by Shore's, meat packers and processors of Sav-

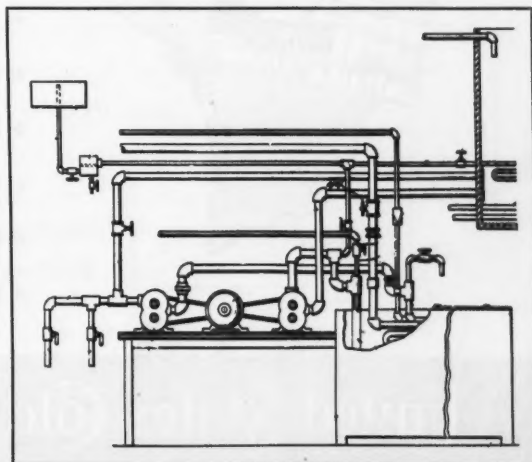
Some Points to Watch For Sanitation

Sanitation should be of interest to the meat plant operator not only for considerations of public health, consumer relations and aesthetics, but also because certain conditions cause spoilage which means a dollar and cents loss. Here are some tips on special problems, based on the experience of the federal Meat Inspection Division:

The pusher bar of some frozen meat choppers feeds frozen blocks of meat to the chopping blade. There is a space of $\frac{1}{4}$ in. or more between the pusher bar and the bed of the chopper. During the day's operation, particles of meat are picked up and retained in this space. Customary washing and steaming does not remove these particles completely. The pusher bar should be removed at the close of a day's operation and thoroughly cleaned. Since both the pusher bar and chopper bed are usually castings and susceptible of retaining odors, the pusher bar should be left unassembled and allowed to air overnight.

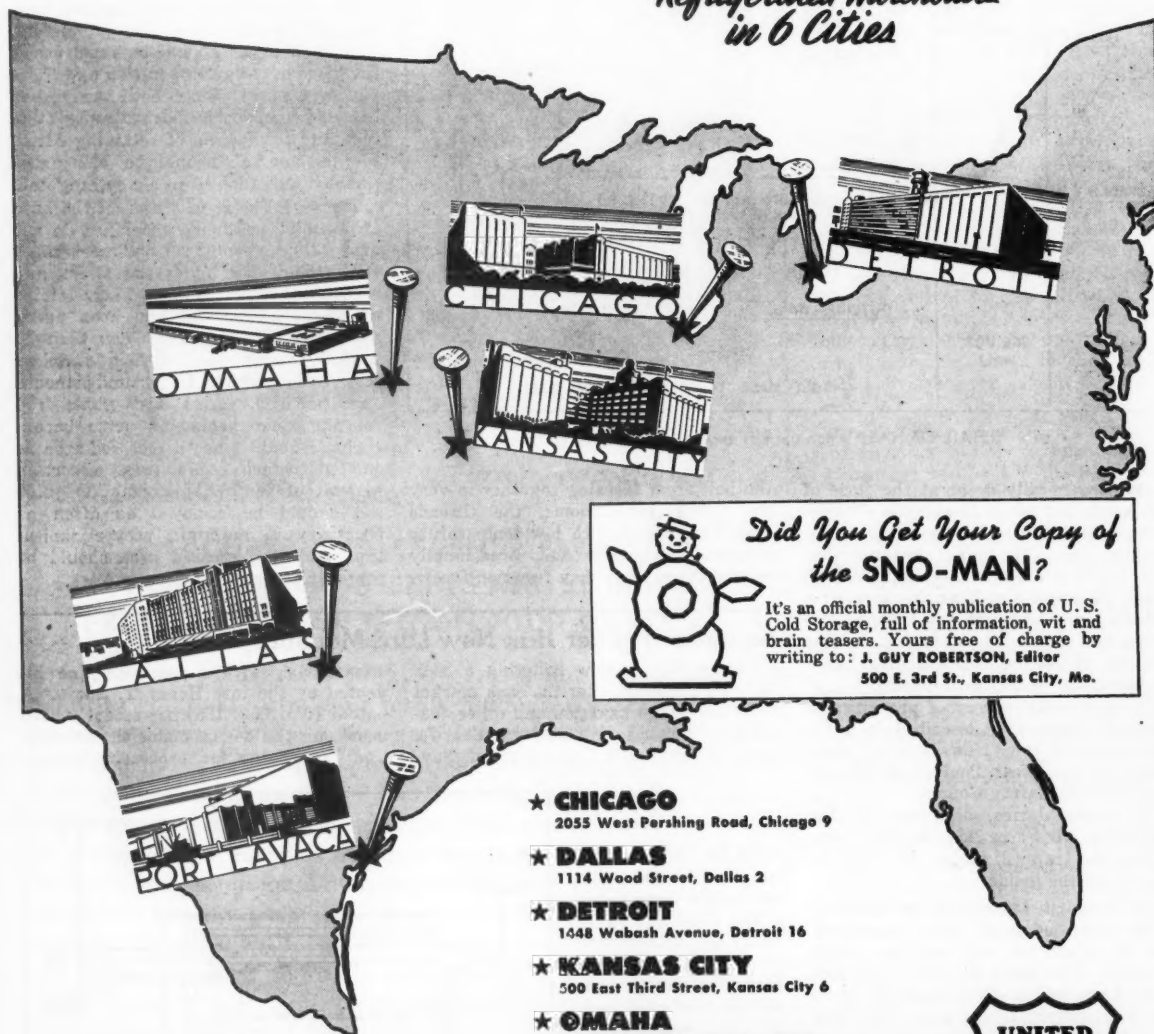
The stainless steel strips on the base of some bacon-slicing machines do not fit tightly, and some fat and meat juices work their way under the strips and become sour or rancid. These strips can be removed and the area under them cleaned. The strips can then be welded to the base with a stainless steel weld which is ground smooth and polished. Also the guide rod for the meat holder on some bacon-slicing machines has a recessed area at one end which accumulates a certain amount of fat and grease. The guide rod should be removed as often as necessary to maintain proper sanitation, and the recessed area should be properly cleaned daily.

PART OF THE FIRST hot lard holding tank is in upper right hand corner of the drawing; water cooled coils are below and air agitator coils are above. The partially cooled lard is pumped from this first tank through coils immersed in brine (lower right corner of drawing). When the semi-solidified lard is not being discharged into containers it can be by-passed back to the holding tank.



Let **US** Nail Down Your COLD STORAGE PROBLEMS!

*Refrigerated Warehouses
in 6 Cities*



- ★ **CHICAGO**
2055 West Pershing Road, Chicago 9
- ★ **DALLAS**
1114 Wood Street, Dallas 2
- ★ **DETROIT**
1448 Wabash Avenue, Detroit 16
- ★ **KANSAS CITY**
500 East Third Street, Kansas City 6
- ★ **OMAHA**
4302 South 30th Street, Omaha 7
- ★ **PORT LAVACA**
P. O. Box 176, Port Lavaca, Texas



United States Cold Storage Corporation

to convert them into semi-solid or solid form."

It is claimed that the equipment not only plasticizes the lard and eliminates graininess, but also yields a fat which is odorless, white in color and similar to shortening in its characteristics.

In the operation of the apparatus hot liquid lard is delivered to a holding tank which is equipped with a water-cooled coil for lowering the temperature of the fat to 100° to 150° F. This tank may also contain a perforated pipe coil from which compressed air is bubbled up through the lard to agitate it and reduce the temperature.

The liquid lard is withdrawn from the storage tank by a positive displacement gear type pump and delivered to a chilling coil mounted in an 18° F. brine tank. The lard is semi-solidified in the coil (around 75° F.) and is moved by another positive displacement pump to a pipe line having a number of spaced valved filler connections; when the latter are not open the lard can be by-passed back to the holding tank.

Means are provided for applying heat to the chilling coil so that plugging can be prevented and so that the coil can be emptied of lard by heat and compressed air.

Electric Suits Keep Truck Operators Warm

The driver below is plugging in his electric suit before starting work in the minus 15° temperature warehouse at Modesto Refrigerating Co., Modesto, Cal.

Electrically heated by current taken from battery-powered fork lift trucks,



the "space suits" enable drivers to work for long periods in sub zero cold storage rooms, and have reportedly increased truck productivity.

The suits are from government surplus, worn originally by crews of high flying aircraft. According to Gould-National Batteries, Inc., they take 100 watts at 24 volts. It is possible to plug in the coat, pants and shoes separately or as a unit. A rheostat permits adjustment of temperature inside the suit to keep the driver comfortable.



*Be sure the food wrapper
on your product is*

NON-TOXIC

Some food wrappers that supposedly are giving safe protection, may be harmful to the flavor and quality of the food. Even a faint trace of toxicity in a wrapper that comes in direct contact with food can be dangerous.

Play safe with Non-Toxic PATAPAR

You can have utmost confidence in Patapar Vegetable Parchment. This high wet-strength, grease-resisting vegetable parchment is made from 100% pure cellulose. It is odorless, tasteless and absolutely NON-TOXIC. It meets every requirement of the Federal Food and Drug Act.

Protects many products

Patapar is ideal for protecting butter, cheese, poultry, giblets, ham, sausage, bacon, margarine, ice cream and many other foods. It is furnished in sheets or rolls, plain or colorfully printed with NON-TOXIC inks.

If you would like samples of Patapar for testing, tell us the nature of the product you package. Write today.

**Paterson Parchment
Paper Company**

Bristol, Pennsylvania
West Coast Plant:
340 Bryant Street, San Francisco 7
Sales Offices: New York, Chicago
Headquarters for
Vegetable Parchment Since 1885

Patapar
Vegetable Parchment
HI WET STRENGTH - GREASE-RESISTING



CUT... meat handling costs!

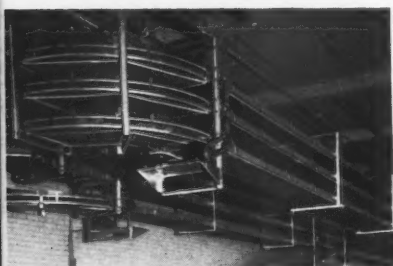
WENDWAY

AUTOMATIC SELECTIVE CONVEYOR

Cleaner, Quicker handling for wrapped or unwrapped meats



PACKAGING OR ASSEMBLY operations can be synchronized, thanks to Wendway's variable speeds. Here fancy nuts are Wendwayed from bag loaders through a series of stapling machines and on to loading boxes. Steel Wire belt is clean, easy to keep clean.



OVERHEAD COOLING for cooked or heated products saves you time and floor space. Wendway takes 'em up, cools 'em off and brings 'em down, ready for further processing. Individual gearhead motors can be remote controlled to give you a completely automatic operation.



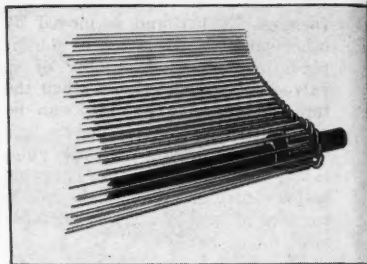
LOADING OPERATIONS get a big boost with selective Wendway tiers reaching exactly the areas you want, when you want them, from any part of your plant. Wendway passes through walls, goes up, down or around. Versatility of standardized sections keeps installation costs low, maintain-

Now you can eliminate multiple handling of products, save manpower, time, and floor space in many different operations. You can have remote controlled efficiency in conveying wrapped or unwrapped meats up, over, down and around, to any point in your plant.

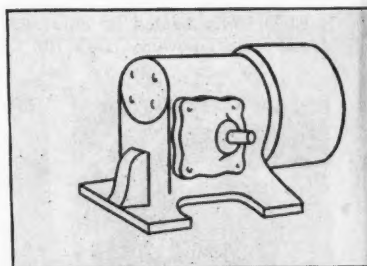
The standardized Wendway sections with individual gearhead motors adapt themselves readily to your plant layout without expensive structural changes. Just push the button and away goes your product, quietly, smoothly, efficiently—reaching exactly the area you want without loss of a single man-minute. Wendway can be used for overhead cooling, for cutting, packaging or labeling operations and for continuous flow of products to your loading docks.

Wendway steel wire belting is ideal for handling wrapped or unwrapped meats up to twenty pounds per package. It permits free circulation of air from above and below. Does not sag or accumulate fat or grease like ordinary belting. Can be kept highly sanitary with hot water, or by direct steam-scalding. Regular bright basic (lacquered) belting is fine for packages. Stainless steel is recommended for unwrapped meats.

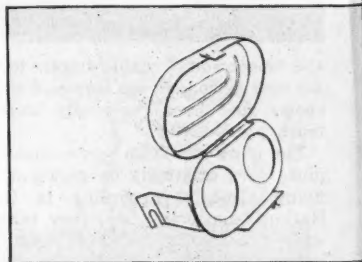
Find out just how much time, floor space and money you can save with a Wendway system. Write today for full details on this faster, more efficient method of handling all light meat items.



Wendway's special steel wire belting rides smoothly over powdered iron sprockets mounted on sturdy steel shafting. Cannot slip or run out of line. Easy to clean and keep clean.



Individual 1/4 h.p. gearhead motors synchronize each Wendway section to required speeds. Drip-proof, sanitary. Equipped with magnetic starters and start-stop station buttons.



Formed steel guards for all chain drives and sprockets protect equipment and personnel. Hinged for ready access to working parts for inspection or maintenance.



**UNION STEEL
PRODUCTS COMPANY**

ALBION

MICHIGAN

1903 • Our Golden Anniversary • 1953



J. S. DIXON, HEAD of this attractive locker plant, works on hind quarter while owner-customer looks on.

Locker-Freezer Tie-in Is Profitable for Utah Packer

DIXON Packing Co., Richfield, Utah, is an example of a meat packer in a small western town that has built an economically sound business around the quick-freeze and the locker plant. Seventy-five per cent of the kill is done on a custom basis, and about 25 per cent of the remaining wholesale trade goes out in the form of frozen, wrapped, consumer product for retail stores or restaurants.

The slaughter house of this packing company is located on the outskirts of town, only ten blocks from the locker and processing plant, which is situated in the heart of the community. Capacity of the chill rooms at the processing plant is the controlling factor that governs total kill. These chill rooms have a capacity for about 50 beef and 200 hogs per week. Slaughterhouse and related equipment have a much greater capacity as, for example, the new Boss hog dehairer that can take up to 60 hogs per hour.

J. S. Dixon founded the business in 1935, and in 1937 entered the locker field. In 1950 the company was incorporated, and the founder became both president and general manager with two of his brothers assuming other posts in the corporation.

"Ours is a miniature but complete packing plant, complete down to the last detail, including our own rendering department," Dixon said. All the local farmer has to do is pick up his phone—and the next time

he sees his hog it is dressed, wrapped and frozen, complete, even down to sausage and packaged lard."

The company handles its own trucking service to pick up livestock at the farm.

It also operates a "lard bank." When a farmer brings in a hog he is given a credit card for the lard represented by the animal, thus he is able to draw lard from the plant whenever needed all year long, always receiving fresh product.

A new item of equipment recently installed by the firm is a Holly automatic meat molder. The hamburger patties, both round and square, are packaged, slip-sheeted, wrapped and frozen for delivery to restaurants and retail stores in the area. Dixon Packing has built an enviable reputation in the area for hams and bacon by taking extreme care in the curing and smoking process.

Dixon is a firm believer in an integrated packing-house-locker business. For the type of cattle ranch economy that exists in Utah, the home freezer supplemented by a locker plant in town has become a way of life.

"This business has grown so quickly that the improvements in equipment in the past ten years are phenomenal. In no other field of mechanics and technological know-how, to my mind, have forward strides been so rapid," Dixon stated.

MID Directory Changes

The following MID changes were announced recently by the Bureau of Animal Industry, USDA:

Meat Inspection Granted: Denver Wholesale Meat Co., 2701-2706 W. Colfax ave., Denver 4, Colo.; Philip H. Hahn Co., 179 Grafton st., Worcester 4, Mass., and subsidiary Specialty Meat Products; Independent Meat Co., 401 Jefferson st., Oakland 7, Calif.; A. J. Cunningham Co., 33-35 Ferry st., Boston 13, Mass.; Joe Hoffman Packing Co., 835 E. 50th ave.; mail, P. O. Box 6585, Stockyards Station, Denver 16, Colo.; Omaha Chip Steak Co., 5213 S. 53rd st.; mail, Box 218, South Side Postal Station, Omaha 7, Nebr.; Dietz &

Co., Ltd., Bldg. B-103, San Bruno Naval Base, San Bruno, Calif.; V. La Rosa & Sons, Inc., Jacksonville Road and County Line, Hatboro, Pa.; Harry Moses Meat Packing Co., 3344 E. 45th st., Vernon 58, Calif.; Famous Foods, Inc., 906 Adamson st., SW., mail, 1121 Pryor st., SW., Atlanta, Ga.; Festive-franks, Inc., 612 Fenimore rd., Mamaroneck, N. Y.

Meat Inspection Extended: Roegel Provision Co., 1701 S. Brazos st., San Antonio, Tex., to include 400 Medio st.; Virginia Products Co., Inc., 2216 Chamberlayne ave., Richmond, Va., to include Richmond Packers, Inc.; George Hollenbach, 1102 W. Marquette rd., Chicago, to include H. L. Viezens.

Meat Inspection Withdrawn: Hy-

grade Food Products Corp., 2811 Michigan ave., Detroit 16, Mich.; Brockelman Bros., Inc., Millbrook st., Worcester 5, Mass.; William J. Kaufman, 235 Buffalo rd., Rochester 11, N. Y.; Berry Packing Co., 400 Medio st.; mail, P. O. Box 4477, Station A, San Antonio 7.

Horse Meat Inspection Withdrawn: Bellows Falls Packing Co., North Walpole, N. H.; mail, P. O. Box 338, Bellows Falls, Vt.

Change in Name of Official Establishment: Sunnyland Packing Co. of Alabama, Montgomery Highway; mail, P. O. Box 1280, Dothan, Ala., instead of Wilson & Co., Inc., and subsidiaries; Mace Meat Co., North First st., Dixon, Calif., instead of Humphrey-Mace Meat Co.

**put
your
finger
on
these
savings**

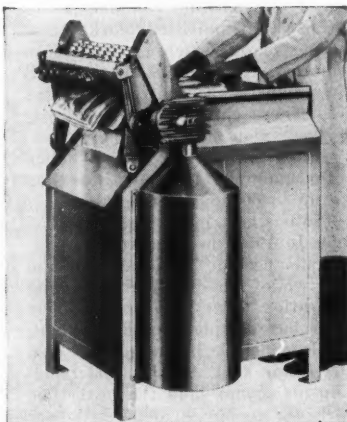
Consider these savings made possible with a Townsend Model 52 Bacon Skinner.



SAVINGS NO. 1: **Increased production**
900 bellies per hour is standard with the Townsend Bacon Skinner.

SAVINGS NO. 2: **A more profitable trim**
1% higher yield over any other method is guaranteed or money back. Usual increase is at least 2%.

What do these savings total in terms of money saved? At least 23 cents per hog! Multiply that 23 cents by your weekly hog-kill—and you'll see how much the Townsend Bacon Skinner can earn for you each week. Write for further details.



TOWNSEND

ENGINEERING COMPANY

2421 Hubbell Ave.

• Des Moines, Iowa

Judging Livestock Quality Not Easy

The sizeable margin of error always present in judging the market worth of livestock by visual inspection—even when done by the highly skilled—points up the need for frequent critical appraisal of showing standards and a constant effort to correlate consumer, packer and retailer criteria of carcass and cut quality with the characteristics of live animals.

A recent discussion of "judging carcass quality on the hoof" in the newsletter of the Industrial and Development Council of Canadian Meat Packers cited the experience of the Council in organizing and conducting a judging competition on live hogs and cattle at the Royal Winter Fair.

At the 1952 "Royal" the hog judging competition, which attracted 31 participants, worked on a class of 37 live hogs entered in the Brethour Trophy Competition for Wiltshire sides. Contestants, most of whom were experienced livestock men, were required to select in order the ten hogs which they thought would hang up the best Wiltshires. Each live hog was assigned a number which was later identified with its carcass.

After the hogs were slaughtered, processed into Wiltshires and judged, it was found that the top ten in order of merit were numbers 16, 23, 15, 34, 28, 24, 14, 2, 33 and 3. (see Table 1).

No judging contestant placed hog No. 16 as the top Wiltshire producer, although one placed it second and 15 contestants placed this hog in their top ten.

According to the Council, the most popular hog among the contest entrants was No. 28. This hog received nine votes for top place, was 22 times put in the first five, and 26 times in the top ten. In the opinion of the official judges this hog produced the fifth best Wiltshire side.

The hogs which contestants placed most frequently in their top ten were respectively 28, 23, 13, 2, 32, 16, 33, 31, 17 and 15. By comparing these with the official placings, it will be seen that they overlooked numbers 34, 24 and 3. As a matter of fact No. 34 was only twice placed in the top ten and No. 3 only once. On the other hand, popular selections of hogs 13, 32, 31 and 17 for the first ten were ranked much lower down the scale on the rail, particularly 31 and 17.

The Council's beef judging contest yielded a somewhat similar result. In this event the stockmen judges placed 17 entries for the beef carcass competition. After the steers were slaughtered and their carcasses judged, the official order of placing was 2, 4, 10, 3, 17, 16, 8, 6, 9 and 7. The popular choices of contestants, on the other hand, were 9, 3, 8, 10, 2, 11, 13, 12, 17 and 16 (See Table 2).

Contestants succeeded in doing only

slightly better in selecting the top beef animal than in the case of hogs. Only one competitor gave the eventual win-

TABLE 1
Results of Hog Judging Competition

Place	Official Placing of Carcasses	Times Ranked in Top 10	Times Ranked in Top 5	No. of Times Animal Correctly Placed
1st	16	15	6	0
2nd	23	17	11	3
3rd	15	11	4	1
4th	34	2	1	1
5th	28	26	22	3
6th	24	9	4	2
7th	14	8	2	1
8th	2	17	5	4
9th	33	15	7	1
10th	3	1	0	0

TABLE 2
Results of Beef Judging Competition

Place	Official Placing of Carcasses	Times Ranked in Top 10	Times Ranked in Top 5	No. of Times Animal Correctly Placed
1st	2	35	22	1
2nd	4	17	8	0
3rd	10	36	23	8
4th	3	35	26	5
5th	17	20	3	0
6th	16	32	14	4
7th	8	36	29	3
8th	6	0	0	0
9th	9	36	36	0
10th	7	5	0	3

ner, steer No. 2, top placing. The most popular choice by far for top ranking

was steer No. 9, whom 23 contestants ranked top. However, this steer made only the ninth best carcass in the opinion of the judges who evaluated the dressed animals.

Another wide difference of opinion occurred in the case of steer No. 6, which produced the eighth highest scoring carcass, despite the fact that not a single contestant picked him in their first ten. Similarly, the animal which produced the carcass placing tenth was ranked in the first 10 by only five contestants.

Ad Tells Pork Price 'Law'

The "law" that makes pork cost less in December than it does in September, the law of supply and demand, is explained in an American Meat Institute advertisement to appear in December in 12 leading magazines. Reprints of this most recent addition to the AMI public information series are available to members.

Barnes Acting SBA Head

President Eisenhower recently appointed Wendell B. Barnes, Tulsa (Okla.) attorney, as acting administrator of the Small Business Administration. He succeeds William D. Mitchell, who resigned October 30. Barnes has been general counsel of SBA since September 3.



No longer is it "conversation" that SPECO plates are the 'world's finest, cuttingest and wearigest', to paraphrase "The Old Timer." Now, every SPECO plate is individually DIAMOND-TESTED for your protection—before it is shipped—to assure you long, trouble-free performance—today's best plate buy!

Pictured (left) with SPECO's famed "Old Timer" is the one-piece, self-sharpening C-D Triumph Knife with lock-tite holder. Easy to assemble . . . to clean . . . self-sharpening.

Pictured below is SPECO's C-D Cutmore—top quality knife in the low-priced field. Outwears, out-performs costlier knives.

There are six SPECO knife styles . . . a wide variety of SPECO plate styles—in a complete range of sizes for all makes of grinder. All SPECO products are guaranteed.

SPECO's C-D Sausage-Linking Guide increases hand-linking speeds, cuts costs, improves product appearance.



FREE: Handy SPECO PLATE ORDERING GUIDE, plus convenient product price folder, with separate "GRINDER POINTERS." Write today.

THE SPECIALTY MANUFACTURERS
3946 Willow Street, Schiller Park, Illinois.



For
seasonings
with all
the **Flavor**
... choose
Natural Spices



What does it mean to you if you use Natural Spices in your formulas? You will be giving your products *all* the flavor possible. There is *no* better spice flavor than that which nature produces. Natural Spices are a delicate blend of many components packed into structural elements which help give your product the bonus of longer shelf life.

In Natural Spices, there is nothing added and nothing subtracted — but flavor quality is multiplied.

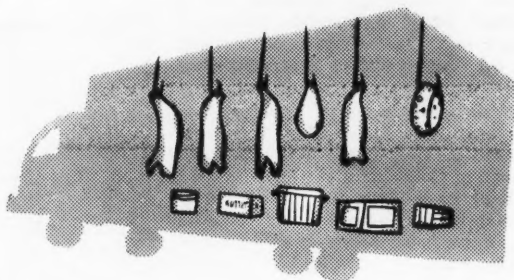


..... You Can't Improve on Nature

American Spice Trade Association

82 WALL STREET, NEW YORK 5, N. Y.

*farm fresh
in transit...*

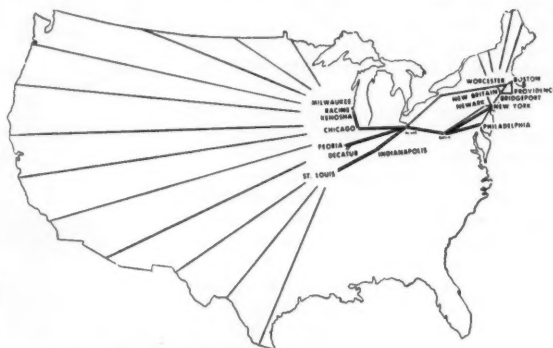


*(Just right Fahrenheit cold keeps it that way...)
and that's as it should be!*

Your perishable freight gets more than a highway ride when it's loaded aboard a Spector reefer . . . much more. We know the importance of keeping an ever vigilant eye on the thermometer . . . of adhering to the rigid rules of sanitation . . . of cautious stowing, balanced stowing, rapid transfer. Our perishable department is virtually a separate operation — with specialized personnel, specialized handling equipment, specialized road equipment.



warm or cold...next time, send it Spector



the wise selector routes it

SPECTOR

serving the nation

TERMINALS IN:	Boston	Newark	Racine-Kenosha
	Bridgeport	New Britain	St. Louis
	Chicago	New York	Springfield, Mass.
	Decatur	Peoria	Trenton
	Indianapolis	Philadelphia	Worcester
	Milwaukee	Providence	

HOME OFFICE: 31st at Wolcott • Chicago 8

RECENT PATENTS

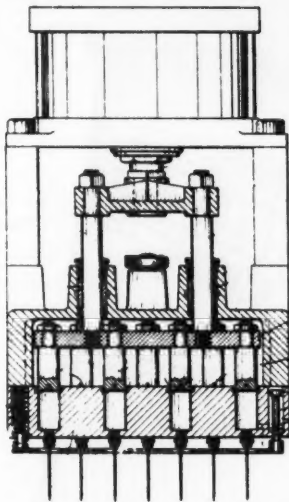
The information below is furnished
by patent law offices of
**LANCASTER, ALLWINE &
ROMMEL**

468 Bowen Building
Washington 5, D. C.

The data listed below are only a brief review of recently issued pertinent patents obtained by various U. S. Patent Office registered attorneys for manufacturers and/or inventors. Complete copies may be obtained direct from Lancaster, Allwine & Rommel by sending 50c for each copy desired, or \$1.00 per copy for orders supplied outside the United States. They will be pleased to give you free preliminary patent advice.

No. 2 656,785, MEAT CURING DEVICE, patented October 27, 1953, by Alfred C. Gannon, Indianapolis, Cornelius E. Kilby, Knightstown, and Virgil R. Rupp, Indianapolis, Ind., assignors to Kingan & Co., Inc., Indianapolis.

This curing fluid injecting device includes a sealing ring in the cylinder adjacent its fluid receiving end in sealing contact with the plunger, power means



connected with the plunger for moving it through a suction stroke to draw a vacuum in the cylinder and admit fluid thereto upon the bore being freed from the sealing ring, and moving it through a pressure stroke to force the fluid from the cylinder through a check valve when sealed by the ring.

No. 2,655,451, COATED FOOD CONTAINER, patented October 13, 1953, by Albert E. Edgar, Palos Heights, Ill., assignor to Wilson & Co., Inc., a corporation of Delaware.

There are claims including one to the process of preventing the adhesion during cooking of proteinaceous meaty
(Continued on page 50)



Your Packing Problem Could Be Gaylord's Next Success Story!

Extra weight to hold . . . odd shapes to pack . . . complicated construction and dozens of other unusual requirements . . . seldom stump the experts of Gaylord's Research and Engineering Division. In hundreds of ways they have designed corrugated and solid fibre containers to save packing time, shipping money, and protect products better.

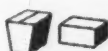
Gaylord packaging engineers practically never say "can't"! For information and cooperation, phone your nearest Gaylord office, listed in the classified section of your phone book.



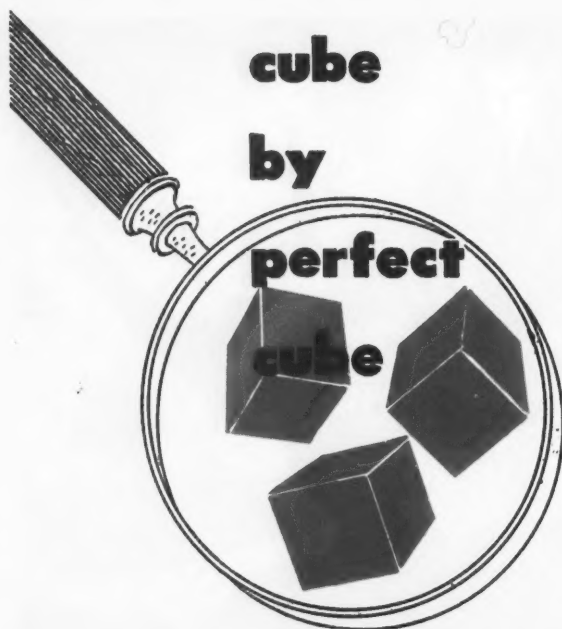
*Their unseen quality gives you
an extra margin of safety.*

GAYLORD CONTAINER CORPORATION

General Offices: ST. LOUIS • Sales Offices Coast-to-Coast



CORRUGATED AND SOLID FIBRE BOXES • FOLDING CARTONS • KRAFT BAGS AND SACKS • KRAFT PAPER AND SPECIALTIES



CANNON

Diced SWEET RED PEPPERS

give you bigger sales

Your products look, taste and *sell* better when you use Cannon diced sweet red peppers—uniform in firm, thick-walled quality and deep red, appetizing color. Economical to use in either large or small quantities. Packed in own juice . . . no brine. Simply open and use. No washing, cutting, handling or flavor loss. No spoilage. You get more for your money, too! Cannon's own exclusive heavy pack method (Pat. No. 2,587,466) gives you more diced sweet red peppers per case, up to 10 ounces more per #10 can.



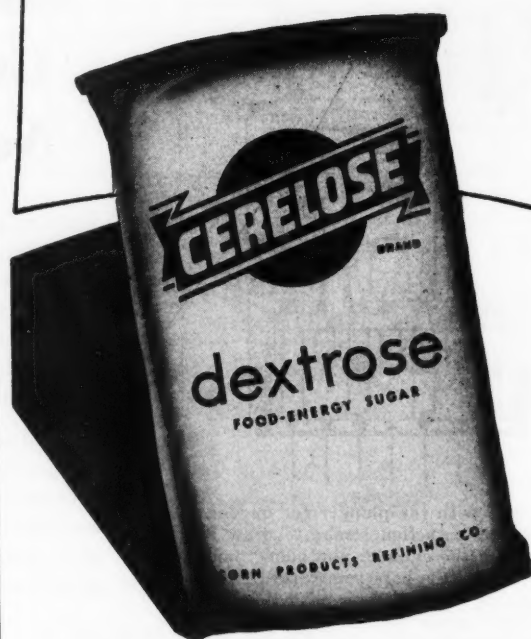
Order from your regular source of supply.

Free sample—order on your letterhead today.

H. P. CANNON & SON, INC.
Bridgeville, Delaware
Established 1881



CERELOSE protects
color and tenderness
of cured meats . . .
enhances natural
meat juices.



Full Technical Service, No Obligation

CORN PRODUCTS
REFINING COMPANY

17 Battery Place • New York 4, N. Y.

Best for big loads in city traffic



New INTERNATIONAL cab-forward RC-180 Series. GVW ratings, 17,000 to 21,000 lbs. 130-hp. Black Diamond 282 valve-in-head engine. 112, 130, 142, 154, and 172-inch wheelbases.

INTERNATIONAL cab-forward trucks offer big advantages to haulers who move loads through today's congested streets.

- **Shorter overall length** saves dock space, simplifies parking in congested areas.
- **Shorter turning radius** gives them greater maneuverability and easier turn-around in narrow streets and loading areas.
- **Readily accessible engines, clutches and transmissions** speed inspections and servicing, lower maintenance costs.

INTERNATIONAL cab-forward models save driver time and energy . . . reduce loading and unloading time . . . make possible more deliveries per day.

Their design features, plus the endurance and economy qualities that have made INTERNATIONAL the heavy-duty

sales leader for 21 straight years, cut the entire cost of truck transport in traffic.

Your INTERNATIONAL dealer or branch will be glad to work with you to determine the INTERNATIONAL cab-forward model *exactly right* for your job. Call today and get full facts. Time payments arranged.

AMERICA'S MOST COMPLETE TRUCK LINE

170 basic models from ½-ton pickups to 90,000 lbs. GVW off-highway models . . . including six-wheel, four-wheel drive, cab-forward and multi-stop delivery types . . . 29 engines from 100 to 356 hp., with widest choice of gasoline, LPG or diesel power . . . wheelbases, transmissions and axle ratios for any need . . . thousands of variations for exact job specialization.

INTERNATIONAL HARVESTER COMPANY • CHICAGO



International Harvester Builds **McCORMICK**® Farm Equipment and **FARMALL**® Tractors . . . Motor Trucks . . . Industrial Power . . . Refrigerators and Freezers

Better roads mean a better America

INTERNATIONAL TRUCKS

"Standard of the Highway"

Here it is!

The New Far-Zuperior OFFAL & GARBAGE COOKER



Cooks 225 gallons of Offal or Garbage in 2½ hours... at cost of 65¢! Meets all legal requirements in preparing this high protein hog feed.

Exclusive FAR-ZUPERIOR design makes it easy to slide demountable gas burner in or out... can be left at home base while Cooker is used for pick-up and delivery.

PATENT PENDING
WRITE FOR FREE FOLDER

Designed to Fit YOUR NEEDS

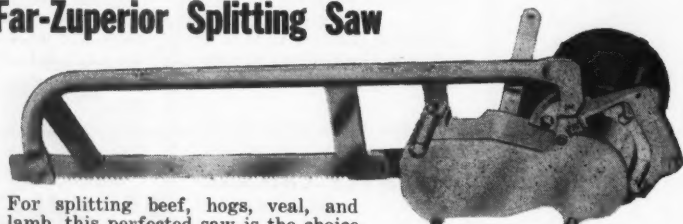


The New Ittel Standard HOG DEHAIRER

efficient! dependable! low priced!

This widely used DEHAIRER enables you to perform the dehairing job faster, easier, more thoroughly, and at lower cost. Operation is simple. No special skill or knowledge required. One man can operate an "ITTEL".

Far-Zuperior Splitting Saw



For splitting beef, hogs, veal, and lamb, this perfected saw is the choice of the trade. Well-balanced, dependable, powerful, low-priced. Splash-proof motor. Safety trigger-switch. Write for folder.

FAR-ZUPERIOR P. O. BOX 630
CEDAR RAPIDS, IOWA

materials to the interior surfaces of a metal container which comprises the step of applying to the interior surfaces, prior to cooking the proteinaceous meaty materials in the container, a coating consisting essentially of a polyhydroxy alcohol partial ester of a non-hydroxy saturated fatty acid having at least 12 carbon atoms.



No. 2,654,122, METHOD OF REMOVING THE SKIN FROM HOGS, patented October 6, 1953, by Ralph E. Derby, Salem, Mass.

The method comprises severing the bond which unites the skin to the carcass by applying heat adjacent to the inner surface of the skin sufficient to melt the fat layer which adheres to the skin but insufficient to brown the fatty tissue.

USDA Beef Purchases

The USDA awarded contracts during the week of November 2 for the purchase of 9,765,000 lbs. of hamburger and canned beef for use in the school lunch program and other domestic non-profit outlets.

Contracts cover 8,129,000 lbs. of canned beef at an average price of 38.91¢ a pound for deliveries before January 1 and 39.92¢ for deliveries after that date, and 1,636,000 lbs. of hamburger at an average price of 35.87¢ a pound. All prices are f.o.b. plants.

The USDA also announced the resumption of purchases of frozen carcass beef and frozen carcass mutton (both U. S. Utility grade) for export to Greece. November 12 was the deadline for offers.

Three Southern States Map Joint VE Campaign

Agriculture officials, stockmen and meat packers of Alabama, Florida and Georgia have begun work on plans for cooperative inspection of hogs in a three-state campaign against the swine disease, vesicular exanthema. At a meeting called by Georgia Agriculture Commissioner Tom Linder in Atlanta recently, it was suggested that each state honor a hog inspection made by either of the other two states as a means of facilitating the movement of hogs found free of the disease.

Tax Study Group Seeking 'Popular' Subscriptions

Minnesota's state legislative interim tax study commission is launching a "popular subscription" drive for funds to expand the scope of its study of state and local taxes.

Similar tax studies financed by state legislative appropriations are currently in progress or authorized in a number of states, but the idea of a legislative interim study group asking the public to contribute funds to aid in financing its work is something new.

THE MEAT TRAIL

NIMPA NAMES JOHN A. KILLICK EXECUTIVE SEC'Y.

John A. Killick, active for many years in the public relations, news and publishing fields, was elected executive secretary of the National Independent Meat Packers Association at the NIMPA board of directors meeting in Chicago on November 6. The new executive secretary is shown (right in photo) following election as he discusses industry problems with T. H. Broecker (left), NIMPA board chairman, and Wilbur LaRoe, jr., general counsel. Killick has been serving in a public relations capacity with the Fairchild Engine & Airplane Corp., Hagerstown, Md. Before joining Fairchild, he was editor and publisher of the *Armed Forces Magazine*, a journal devoted to reserve officers' activities. He also has worked for several metropolitan newspapers, including the *Kansas City Star*, *Chicago Tribune* and the former *Chicago Daily Times*, and in the Chicago bureau of the Associated Press. He attended the University of Missouri.



A. W. Armour Dies; Served 53 Years with Family Firm

A. Watson Armour, member of the board and the executive committee of Armour and Company, died in Chicago November 6 at the age of 71. He had been ill for the last three months of a heart ailment.

Armour, the son of Kirkland B. and Annie P. Hearne Armour, joined the family firm in 1900 as a clerk in Kansas City. He was said to have worked day and night to protect company property during the 1903 flood of the Kaw River in Kansas City. He set up shop atop a bluff and supplied meat to retailers when no other meat firm was able to do so.

He was transferred to Chicago in 1908 to take over executive duties in the general office and in 1914 was named vice president. He retired as vice president in 1929. Armour also was a director of the Northern Trust Co., the Commonwealth Edison Co., and the National Aluminate Corp. and was chairman of the board of the latter firm.

Surviving are his widow, Elsa; a daughter, Mrs. W. Irving Osborne, jr.; two sons, A. Watson, III, and Charles B.; a sister, Mrs. James C. Dunn, and seven grandchildren.

PERSONALITIES and Events OF THE WEEK

►The Herman Falter Packing Co., Columbus, Ohio, has begun work on a plant addition that will add approximately 15,000 square feet to its present facilities. According to Carl Falter, plant superintendent, the new structure will provide new bacon slicing and packaging rooms, a new sausage cooler and an addition to the present sausage kitchen, including new smokehouses and a bacon freezing section. Completion is expected about June, 1954.

►R. C. Pollock, general manager of the National Live Stock and Meat Board, addressed the recent annual convention of the Nevada Stockgrowers' Association at Reno. His subject was "This Beef Business."

►Arrangements are being made to start liquidation of the equipment of the sausage and meat processing plant of Brockelman Bros., Inc., Worcester, Mass., in the near future, according to Sam Barliant of Barliant & Co., Chicago, which is conducting the liquidation. The Brockelman company,

a New England chain organization, erected the \$1,000,000 plant in 1949 and installed ultra-modern equipment, but operated the unit on a restricted volume basis.

►A \$100,000 expansion program is underway at the Shen-Valley Meat Packers, Inc., Timberville, Va. M. J. Sheffield, general manager, announced that the firm is constructing a 53x75 ft. freezer containing a quick freeze tunnel that will handle 10,000 lbs. of product in 24 hours. Temperature of the quick freeze tunnel will be -35° F. and of the holding freezer, 5° to -10° F. A 28x60 ft. garage is being built in conjunction with the freezer. Basements under each building will be used for storage. Completion is expected sometime in February.

►William T. Bresnehan, 66, president of John W. Hall, Inc., Chicago, died November 9 after an illness of several months. A broker in packinghouse by-products for more than 30 years, Bresnehan began his career at an early age as a telegrapher with Morris & Co. in Kansas City. He transferred to the firm's Oklahoma City sales office when that plant opened and later was sent to the sales office at Chicago. From there he became associated with John W. Hall, Inc. Surviving are the widow, Rose; a daughter, Mary Jane; two sons, William T. and John F., and seven grandchildren.

►Max R. Solomon and David H. Solomon have set up the Pioneer Beef Co. in Philadelphia with its principal place of business at 415 North Second st. along the city's meat packing row.

►Don Smith, consultant on advertising, public relations and sales promotion for Wilson & Co., Chicago, was honored November 9 at a "Don Smith Day" by American Legion Post 170. A certificate of appreciation was presented to Smith in recognition of his service to the post. He is a charter member and once served as first vice commander. Guests included Edward Foss Wilson, chairman of the board of Wilson & Co.

►Dr. C. Edith Weir has joined the staff of the American Meat Institute Foundation, Chicago, as chief of the division of home economics. H. R. Kraybill, director of research and education, announced. For the last four years she has been engaged in research with the U. S. Department of Agriculture at the Agricultural Research Center, Beltsville, Md. Dr. Weir received the Ph.D. degree from the University of Massachusetts for work



Now, you can give your bacon the rich, deep-grained flavor always associated with slow curing — but you can do it the new, quick way with Custom Complete Bacon Cures.

Carefully blended and balanced, these wonderful cures make a world of difference where it counts most — right in the customer's frying pan. That's when the tantalizing, mouth-watering aroma is at its finest . . . when the appetizing, crisp appearance really *sells* the customer on your brand.

Equally important, Custom Complete Bacon Cures make a big difference when bacon is still in the showcase — because its full color and firm "feel" give it real take-home appeal. What's more, all Custom cures are specially compounded to prevent fading and hold flavor longer.

Have your Custom Field Man prove to you that Custom Complete Bacon Cures can improve your bacon yields, that batch after batch is completely uniform. Write us today and have your Field Man call to tell you about regular or special cures blended to your specifications.

Custom

Food Products, Inc.

701-709 N. WESTERN AVE. CHICAGO 12, ILL.

in food technology. In addition, she engaged in graduate work in the school of medicine at the University of Rochester, Rochester, N. Y., and in nutrition research with the H. J. Heinz Co.

►John E. Thompson, president of the Reliable Packing Co., Chicago, and chairman of the NIMPA lard committee, discussed improving lard quality and increasing lard sales at the association's southeast regional meeting November 9 in the Biltmore Hotel, Atlanta, Ga. Other high points of the meeting were discussions of prepackaging and of profit margins in the meat packing industry.

►Erhard H. Buettner, president of Pfister & Vogel Tanning Co., Milwaukee, Wis., has been elected president of the Tanners' Council of America, Inc., for the coming year. New treasurer of the group is Horace L. Shepard, Jr., vice president and treasurer of Geo. A. Shepard & Sons Co., Bethel, Conn.

►Josef Weindl of Josef Weindl, Inc., Brooklyn wholesale meat dealer, played host to 225 of his customers and friends recently at a party celebrating the arrival of two carloads of blue ribbon 4-H Club beef from St. Paul, Minn.

►A. R. Ring, meat specialist of the National Live Stock and Meat Board, presented four meat lecture-demonstrations on television station WPTM-TV, Indianapolis, this week. Cooperating in this "New Ways with Meat" program was the *Indianapolis News*.

►The Randall Packing Co. held open house last weekend in the plant formerly operated as the Gurley Packing Co. at Powerhouse and McKellips roads, Mesa, Ariz. Bert Randall, who bought the plant from Frank Gurley, announced that he will process beef, hogs, sheep and poultry and will operate both wholesale and retail outlets. He plans to enlarge the feed lot



Fort Worth Star-Telegram Photo

A 43-YEAR CAREER with Armour and Company in Fort Worth, Tex., comes to an official close for Mayor F. Edgar Deen as he hands keys to his desk to E. L. Dobbs, general manager of the plant, and retires at the age of 65. "If there is ever anything I can do for Armour's, call on me," he urged, however, at retirement ceremonies. Deen joined the firm in March, 1910, as an order clerk and 14 years later was named manager of the sales department. Last year he was named Armour public relations director in Fort Worth. Very active in Fort Worth civic affairs, he served as mayor from 1947 to 1951 and was elected mayor again last spring. He also has been active since 1910 in the Southwestern Exposition and Fat Stock Show.

to care for 800 to 1,000 head of cattle.

►Directors of the Washington Cattle-men's Association have voted to try to raise \$40,000 for a new cattle-feeding laboratory at Washington State College. Stockmen will be asked to donate feeder calves to be auctioned late this month, with the proceeds to go to the college.

►John F. Krey, president of the Krey Packing Co., St. Louis, is serving as

CONSTANT ATTENTION is keynote to good safety record, agree members of the Wilson & Co. Chicago headquarters safety committee as they inspect top National Safety Council contest plaque won by Los Angeles plant in medium size plant classification. Chicago committee members (left to right) are M. W. Meyers, casualty manager; A. M. Lindsley, assistant general superintendent; M. J. Hess, assistant chief engineer, and J. L. Cockrill, legal department.



SPEED *and* ECONOMY

win poultry firm to BOSTITCH

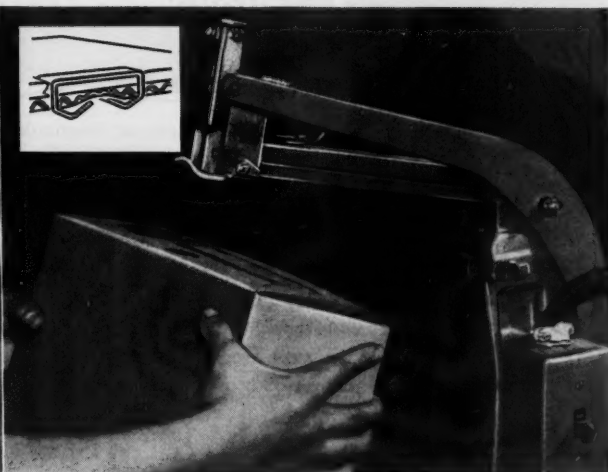


SPEED Poultry packer now uses Bostitch "Wrap-around" Stapler to fasten plastic packages for ducklings . . . finds

Bostitch method *three times faster* than hand-fastening with wire ties.

Easier, too. Operates by foot, leaving hands free for faster handling of work.

Bostitch model EHVV Stapler makes the kind of "wrap-around" closure illustrated.



ECONOMY The same firm buys its shipping cartons flat, and staples them as needed with a Bostitch Bottom Stapler. Means greater economy in cartons and considerable saving in storage space. Stapled fastenings stand up better, too. Won't loosen in humid air—or in cold storage—as glue sometimes does. Hold securely through moisture, heat, cold, and heavy loading.

learn how to
reduce your costs
—send now

FASTEN IT BETTER
AND FASTER WITH

BOSTITCH

STAPLERS AND STAPLES

BOSTITCH, 771 Mechanic Street, Westerly, R. I.

Yes, I want details on Bostitch stapling.

Name

Firm

Street

City Zone State



Delayed Deliveries! Added Expenses! Disgruntled Customers! If cold weather means this to you, here's good news: NOW you can lease guaranteed, *uninterrupted* transportation and laugh at Old Man Winter.

RELEASES "FROZEN" CAPITAL

Without investing a single cent . . . without giving truck operation a second thought . . . you now can have the best-looking trucks on the street, every day—*winter and summer*—at a low per-mile billing, weekly or monthly, that is fully tax-deductible.

MANY ECONOMIES

Get the whole story—how *nationwide* Reo Truck Leasing fleet-scale upkeep, basic low costs at the manufacturer's level, specialized engineering, and systematic preventive maintenance relieve you completely of costly truck-troubles—you supply only the drivers.

FITS YOUR PLANNING PERFECTLY

Right now, before winter sets in and before relicensing present equipment, you can plan to put your 1954 truck operation on a *truly business basis*. Reo Truck Leasing pays its own way by wringing waste out of truck operation.

NEW, DIFFERENT, BETTER

We'll be glad to give you all the facts about this wholly new concept of leasing that lets *you* share in the savings. Write or phone today!

A progressive, foresighted truck manufacturer has revolutionized the truck-leasing business. Write for this new 16-page booklet.



Now operating in the following cities: Albany, Atlanta, Birmingham, Boston, Chicago, Cincinnati, Cleveland, Dallas, Denver, Detroit, Indianapolis, Kansas City, Lansing, Los Angeles (Universal Motor Mileage, Inc.), Milwaukee, Montreal, New York, Oakland, Philadelphia, Pittsburgh, St. Louis, St. Paul, San Francisco, Toronto—and soon in other trade areas.

REO TRUCK LEASING, INC.

(A Subsidiary of Reo Motors, Inc.)

DEPT. 204, LANSING 20, MICHIGAN

foreman of the fall-term St. Louis county grand jury.

►Speakers at the "Heart in Industry Conference" November 20 at the Hotel Statler, New York City, will include William Wood Prince, president of the Union Stock Yard and Transit Co. of Chicago. The conference is sponsored by the New York Heart Association.

►City Packing Co. of Boston, direct carlot receiver of western beef, has just moved to 115-116 Newmarket square.

►Twenty-five year American Meat Institute service pins were given to Albert Hammann, Joseph Haubner, Charles Tuseman, Herschel Noble, Oscar Schmidt and Fred Waldmann of Cincinnati Butchers' Supply Co. at a dinner held by the firm recently in Cincinnati. President Oscar Schmidt acted as master of ceremonies and spoke briefly on the service record of John Joering, 35-year employe, who died a few days before the dinner. He also gave five-year "Boss" service pins to eight employes. Albert J. Apfel, treasurer, presented the AMI pins and talks were made by William C. Schmidt, executive vice president, and Fred Stothfang, vice president of the Cincinnati firm.

►A group of supervisors of the Maurer-Neuer Corp., Arkansas City, Kan., has organized a club to promote among key personnel a more active interest in the civic, social and moral welfare of Arkansas City and their company. Jim Boyd was named president; Martin Thomas, vice president; Kay Wortman, secretary; Glen Clayton, treasurer, and Earl Englis, historian. Declared honorary members of the organization were A. B. Maurer, C. C. Neuer, Harold Graham, S. F. Spencer, C. B. Todt and W. A. Conroy.

►Management and employes at Swift & Company's Scottsbluff (Neb.) plant have completed a "United Funds Plan" campaign in which 99.6 per cent of the 250 persons employed pledged better than an average day's pay through weekly payroll deductions. As a result, \$3,500 will be available for distribution to 14 organizations formerly lumped under the Community Chest drive. H. C. Howe is chairman of the plant drive.

►John E. Reed, office manager of the purchasing division of Armour and Company, Chicago, has retired after 51 years of service.

►A check for \$548.74, proceeds from a "Hormel Week" refreshment stand in Fort Dodge, Iowa, has been turned over to the American Foundation for Infantile Paralysis. Frankfurters for the stand were donated by Geo. A. Hormel & Co.

►Jacob, Leonard and Albert Biernbaum have established the Allen Wholesale Meat Co., with principal offices in the Drexel building in Philadelphia.

►Mike Singer and Irving Devine were hosts recently at the "Blue Rib-

bon Opening" of their New York Meats & Provisions Co., Las Vegas, Nev.

►Michael J. Cannon, who served for 35 years as manager of the Swift & Company branch at Nanticoke, Pa., died recently at the age of 80.

►More than 300 Emge Packing Co. hams were given as prizes during the annual Holiday Fall Festival of merchants in Anderson, Ind.

►Fire that started among crackling blocks at the Galat Packing Co., Akron, Ohio, caused \$10,000 damage.

►More than 300 cattlemen from Missouri, Iowa and Kansas attended the second annual Beef Improvement Day sponsored in St. Joseph, Mo., recently by the St. Joseph Market Foundation, the farm section of the Chamber of Commerce, Armour and Company, Swift & Company, Seitz Packing Co. and Dugdale Packing Co. E. Y. Lingle, Seitz president, was chairman of the event staged to familiarize farmers and feeders with the requirements for various grades of fat and feeder cattle.

►The 1,100 employees of Armour and Company in Denver each received a pen as an award recently for completing nearly a million hours without an accident. T. J. Ryan, general manager, served as chairman during plant ceremonies and awarded pennants to each department head and to C. D. Good, plant superintendent, in recognition of the 882,476 accident-free working hours.

►Albin M. Groeschel, wholesale meat dealer in Louisville, Ky., for 51 years, died recently at the age of 73.

►Employees of Oscar Mayer & Co., Davenport, Iowa, have pledged \$6,900 in 100 per cent support of the Scott County United campaign.

►Gustav Burmeister, career employee of the Department of Agriculture for the past 30 years, has been named assistant director of the Foreign Agricultural Service with special responsibility for administering and coordinating foreign agricultural marketing, trade and research activities. The action is part of the USDA's developing program for promoting the export of American farm commodities.

►Philip Provisions Co., Inc., meat products, has been formed in New York City by Isidore Beerman, 29 Broadway.

►John Niklewicz, owner of Logan Sausage Manufacturers, Chicago, died recently at the age of 76. Surviving are the widow, Josephine, and two sons, Henry and Alex.

►The appointment of Emmett O'Keefe as manager in charge of beef marketing and sales of the Luck Brothers Co-operative Packing Co., Milwaukee, has been announced by Aaron Luck, president of the firm. O'Keefe has held a similar position with Armour and Company and has been associated with the packing industry for 30 years.



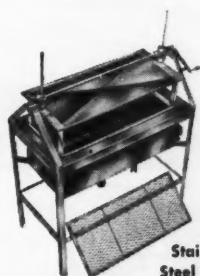
INTERNATIONAL MINERAL & CHEMICAL CORP.: Shown above is International's new \$1,500,000 plant extension in San Jose, Calif. Production of the corporation's food seasoning product, Ac'cent, had been about 4,000,000 lbs. per year at the plant but will now be doubled, according to J. R. T. Bishop, vice president of the Amino Products division. He said that more than 800 packaged foods now in production use Ac'cent, which is primarily monosodium glutamate, as a standard ingredient.

Oppenheimer Announces Consumer Package Design

A new consumer package design for sheep casing franks has been announced by M. S. Holstein, director of sales, Oppenheimer Casing Co., Chicago. Plates are in the manufacturing process, and Oppenheimer plans to

make them available at no cost to its customers.

Designed in conjunction with Marathon carton experts, the box is attractively printed with three color illustration of franks on two panels. Third panel carries suggestions and cooking instructions for economy frank meals. The fourth and main panel is devoted



Stainless Steel Model



Standard Model

ADVANCE DIP TANKS

for Browning Meat Loaves

Produce perfect loaves faster . . . get the edge on competition. Give loaves that rich brown, sales-producing crust after they leave the oven, reduce shrinkage to a minimum, and save extra labor time. Economical, simple to operate, easy to clean. Capacity 9 to 12 loaves per dip. May also be used for paraffin and gelatin dips, or for browning hams and other products. Available in stainless steel or standard models; gas or electrically heated.

LOOK AT THESE FEATURES!

- Shortening is heated above the tubes only; particles separating from the product fall into cold zone and do not burn or discolor the shortening.
- Automatic controls prevent smoking, thus doubling the life of the shortening.
- No burned or spotted loaves.
- Tank capacity, 9 to 12 loaves per dip.
- Tank may also be used for browning hams, for all types of French frying, or for various hot dips such as gelatin or paraffin.

Write for Details and Prices Today!

ADVANCE

OVEN COMPANY 710 So. 18th Street, St. Louis 3, Missouri
Fort Engineering & Sales, Ltd., 1971 Tansley, Montreal, Canada

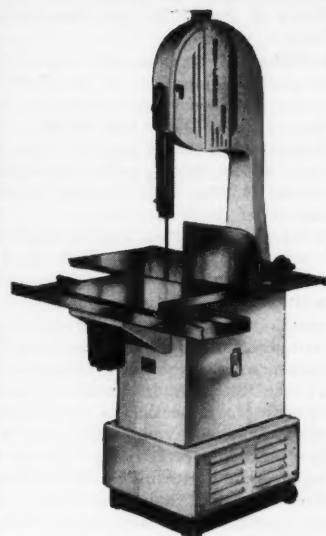
CUT COSTS in Processing

WITH THE COMPLETE U.S. LINE

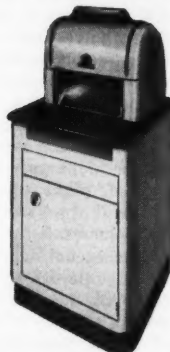
Every one of these machines is engineered to help you keep up with today's fast-moving market.

For national packers, U. S. machines are doing a spectacular job in "branch house" operations. Whether operations are regional or national, these machines make possible *better freshness control* of pre-packaged luncheon meats and prompt handling of orders for fabricated cuts.

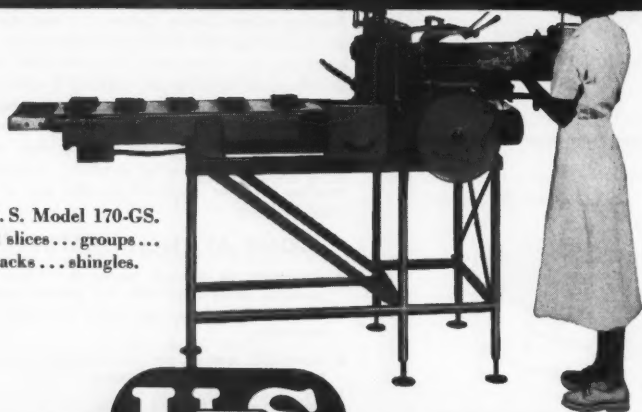
Send coupon below for complete, illustrated literature on the U. S. Machines that interest you.



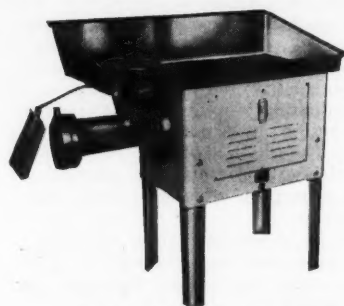
Butcher Boy B-16 Saw. Biggest capacity of all standard meat saws.



U. S. Model 702 Tendersteak Machine. Fastest tenderizer on the market today.



U. S. Model 170-GS. It slices... groups... stacks... shingles.



Butcher Boy BB-56 Heavy Duty chopper. Capacity 3500 to 4500 lbs. chopped meat per hour.



Trademarks Registered
TENDERSTEAK MACHINE • DELICATOR
BROADWEIGH
STANDARD COMPUTING SCALES

U. S. SLICING MACHINE CO., 1131 Berkel Bldg., LaPorte, Indiana
Send me information on the cost-cutting U. S. Line of food machines. I'm particularly interested in these machines: ☐ 170-GS SLICER-GROUPER, ☐ BB-56 CHOPPER ☐ 702 TENDERSTEAK MACHINE, ☐ B-16 MEAT SAW.

Name

Address

City State

Profits for YOU

in the famous
HOLLENBACH

lineup of
Summer Sausage



Round out your present line and give it the sales punch needed to capture the **big profits** in the highly competitive sausage market . . . with fast-selling, always popular **314**

- THUERINGER CERVELAT
- B.C. SALAMI
- GOTEBERG CERVELAT

Hollenbach does not sell retail so you will not be competing with Hollenbach . . . you will be cashing in on the Hollenbach appeal and reputation of over 70 years in the making!

In addition to the above listed money-makers, the 314 line includes the following sales-getters: Pepperoni, Genoa, Capocollo, Cooked Salami, B.C. Dry Cervelat, Manhattan Short Cervelat.

CHAS. HOLLENBACH, INC., is the oldest and largest exclusive manufacturer of dry sausage in the country . . . company founded in 1881 . . . originators of famous Thueringer Cervelat . . . home of famed "314".

CHAS. HOLLENBACH
INC.

2653 OGDEN AVE., CHICAGO 8, ILL.
Telephone: LAwndale 1-2500

to selling copy and a message to buy the manufacturer's other products.

Holstein said the carton was created because of growing demand for a consumer size box by independent self-service operators.

FLASHES ON SUPPLIERS

CINCINNATI COTTON PRODUCTS CO.: This firm has moved its office, warehouse and mill to new and larger quarters at Third st. and Eggleston ave., Cincinnati 2, Ohio, it was announced by Sidney Goldfarb, president.

THE VISKING CORP.: Visking of Chicago and Sponcel Limited of England recently announced the formation of a joint company, Viskase Limited, to manufacture in Great Britain Visking casings for sausage and other meat food products. A modern plant is being equipped at Swansea (Wales) and will be operative by about January.

GENERAL MACHINERY CORP.: Hank S. Peiker has been named exclusive representative in the states of North and South Carolina, Georgia and Florida for this Sheboygan, Wis., concern. His address is P.O. Box 1235, Atlantic Beach, Fla.

TYLER FIXTURE CORP.: This Niles, Mich., concern has changed its corporate name to Tyler Refrigeration Corporation effective October 1. Robert L. Tyler, president, said the new name reflects the change Tyler has made in the past 26 years from manufacturing conventional store fixtures to making a complete line of refrigerated food store equipment.

WARNER-JENKINSON MANUFACTURING CO.: Several men have been appointed to augment the field staff of this St. Louis firm. Newell S. Knight, jr., will cover the St. Louis trade; D. K. Wright will handle the Missouri trade from his Kansas City headquarters; Francis R. Bolin, with headquarters in Seattle, will cover the West Coast, and Jack Harris will handle the states of Alabama, Georgia and Florida from Atlanta. William McGrath, with headquarters in Boston, will assume the territory of Ed Richards, who has retired after 41 years with the concern.

DODGE & OLCOTT, INC.: Jules Bauer has been appointed to the newly established post of coordinator of sales. He comes to D & O with an extensive background in administrative and sales activities. He worked with General Electric Corp. and was assistant vice president and executive director of college sales for Prentice Hall. He served in World War II as gunnery officer and executive officer on Destroyer Escorts.

PACKAGE MACHINERY CO.: This Springfield, Mass., firm has opened an office in Philadelphia, 29 Bala ave., Bala-Cynwyd, under the management of Thomas L. Jefferson.

Something New

ALL STEEL
BALL BEARING
WHEEL TROLLEYS

for your
**HINDQUARTER
FOREQUARTER
DOUBLE SHEEP
CALF or HOG HOOK
REQUIREMENTS**



For information
write or phone

**NEW YORK
TRAMRAIL
CO. Inc.**

349-351 Rider Ave.
New York 51, N. Y.
MELROSE 5-1686

...best sellers!

"DANISH CROWN"

and A.S.K. brands
imported cooked hams
NO TRIM • NO BONE • NO WASTE

These 9 to 11 pounders have that
distinctive Danish flavor
your patrons will
remember!



THE HAMS that increase
per-pound-serving
profits!

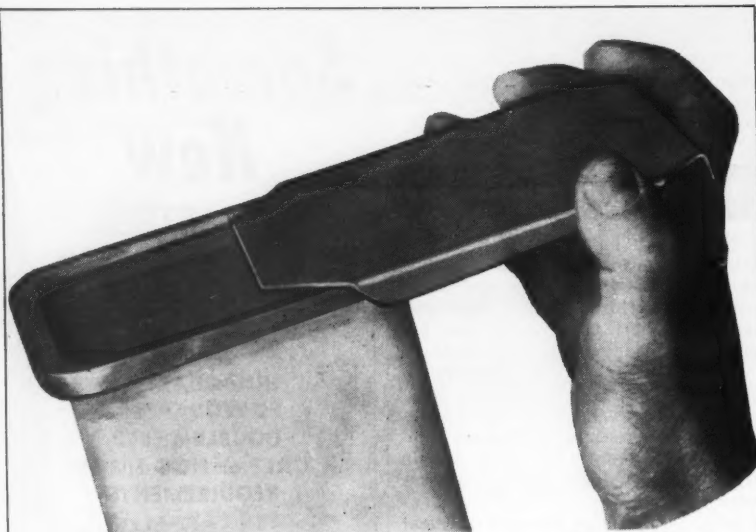
ALSO FAMOUS GREEN TREE LABEL
ALL SIZES OF HOLLAND HAMS

For full information, write

BALTIC TRADING COMPANY, Ltd.

165 Chambers Street, New York 7
Digby 9-4309

Representatives wanted for territories now open.
Write for full information.



Patent Applied for

New Idea Machine Tapering makes cover fit tight ...slide on easily!

Here is the new Winger Loaf Mold! The first to make sturdy bars at the ends, now Winger is first to improve this by machining! See for yourself how tightly the cover fits over the bar's smooth tapered edges. It's a positive fit—no chance for the cover to work loose, yet it is removed easily! Now available in 14, 16 and 18 gauge. Let us know your needs. We will be pleased to submit quotations.

**FABRICATORS OF STRUCTURAL STEEL
STAINLESS STEEL AND ALUMINUM**



WINGER MANUFACTURING CO.
OTTUMWA, IOWA

"BACKED BY YEARS OF PACKING PLANT ENGINEERING"

Benson Told Storage Cost Adds Little to Beef Price

The public refrigerated warehouse industry has assured Secretary of Agriculture Ezra Taft Benson that its rates for the storage of beef are in line and low enough to have little effect on the ultimate price the consumer pays for this commodity at the retail level.

In a letter to Benson, William Dalton, executive vice president of the National Association of Refrigerated Warehouses, pointed out that "storage and handling charges for perishable foods are an infinitesimal part of the ultimate price paid by the consumer. As an illustration," he said, "some of our member warehousemen have told us that beef may be stored for three months at less than a penny a pound."

A response from the USDA affirmed Dalton's statements and added that "we also realize that warehouse charges account for only a very small portion of the farm-retail price spread for meat and similar commodities."

New Zealand Eyes U.S. Meat Import Potential

New Zealand is reported to be checking on the prospects of exploiting the North American market for New Zealand meat. According to the International Federation of Agricultural Producers, the general manager of the New Zealand Meat Producers Board is investigating the matter at the present time.

J. D. Ormond, chairman of the meat board, says that New Zealand must reorganize its meat industry to cope with the changing needs of the export market. He says standards of hygiene, dressing and packaging must be tightened if producers are to have access to world markets.

New Pollution Rules

Colorado's state health board has approved new regulations on stream pollution, requiring submission of plans for new sewage plants to the state health department and prohibiting discharge into streams of substances subject to decomposition.

OLD PLANTATION SEASONINGS

A. C.

LEGG

PACKING COMPANY, INC.

BIRMINGHAM, ALABAMA

FOR OVER A QUARTER OF A CENTURY WE HAVE SOLD BLENDED QUALITY SAUSAGE SEASONINGS

Meat Production At Biggest Volume This Year; Hog Kill 14% Above 1952

COMMERCIAL production of meat under federal inspection for the week ended November 7, under a 10 per cent increase over the previous week's output, rose to the largest volume for any week so far this year. Total vol-

than a year ago, this time by 14 per cent, despite smaller reported numbers of the animals on farms. Cattle slaughter was 6 per cent more than the week before and 44 per cent above that of the same week of 1952. Slaughter of

butchered the week before, but was sharply more than the 123,000 killed in the like week of 1952. Output of veal amounted to 22,500,000 lbs. compared with 22,500,000 lbs. the previous week and 16,100,000 lbs. last year.

Slaughter of hogs reached the largest count since last spring and numbered 1,457,000 head compared with 1,262,000 the week before and 1,282,000 a year earlier. Production of pork totaled 191,000 lbs. against 163,300,000 lbs. the previous week and 168,500,000 lbs. last year. Output of lard, with the largest weekly volume since last spring, amounted to 43,700,000 lbs. against 37,400,000 lbs. the preceding week and 42,400,000 lbs. last year.

Sheep and lamb slaughter was placed at 322,000 head compared with 315,000 the previous week and 279,000 a year earlier. Production of lamb and mutton for the three periods totaled 13,800, 13,900,000 and 12,300,000 lbs. respectively.

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended November 7, 1953, with comparisons

	Beef		Veal		Pork (excl. lard)		Lamb and Mutton		Total Meat
	Number	Prod.	Number	Prod.	Number	Prod.	Number	Prod.	Prod.
Nov. 7, 1953	413	206.5	178	22.6	1,457	191.0	322	13.8	434
Oct. 31, 1953	388	194.0	173	22.5	1,262	163.3	315	13.9	394
Nov. 8, 1952	287	147.4	123	16.1	1,282	168.5	279	12.3	344

AVERAGE WEIGHTS (LBS.)

	Cattle		Calves		Hogs		Sheep and Lambs		LARD PROD.	Total
Week Ended	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	Per 100 lbs.	mil. lbs.
Nov. 7, 1953	940	500	230	127	230	131	92	43	13.0	43.7
Oct. 31, 1953	940	510	235	130	227	129	92	44	13.0	37.4
Nov. 8, 1952	969	514	240	131	235	131	95	44	14.1	42.4

ume reached 434,000,000 lbs. from 394,000,000 lbs. the week before and amounted to 26 per cent more than the 344,000,000 lbs. produced in the corresponding period of last year, a U. S. Department of Agriculture report showed.

Increased slaughter of all classes of meat animals contributed to the heavy volume of meat output. Hog slaughter showed a 15 per cent increase over the previous week and in one of the rare occurrences this year, numbered more

calves, while only slightly more than the previous week, numbered 36 per cent more than a year ago.

Slaughter of cattle rose sharply to 413,000 head from 388,000 the preceding week and 287,000 in the same period, last year. Production of beef, in proportionate increases over the previous weeks compared, amounted to 206,500,000, 194,000,000 and 147,400,000 lbs. respectively.

Calf slaughter numbered 178,000 head for a small increase over the 173,000

HOGS SHOW NEGATIVE CUT OUT VALUES THIS WEEK

(Chicago costs and credits, first two days of week)

A sudden sharp drop in pork prices brought about a reversal in the recent trend toward improved cutting margins. Lower costs failed to offset the decline in red meat prices, the result being all three weight classes of hogs returned minus values.

This test is computed for illustrative purposes only. Each packer should figure his own test using actual costs, credits, yields and realizations. The values reported here are based on the available Chicago market figures for the first two days of the week.

—180-220 lbs.—					—220-240 lbs.—					—240-270 lbs.—				
Pct. live	Price	Value	per	per	Pct. live	Price	Value	per	per	Pct. live	Price	Value	per	per
wt.	lb.	lb.	cwt.	fin.	wt.	lb.	lb.	cwt.	fin.	wt.	lb.	lb.	cwt.	fin.
			yield					yield					yield	
Skinned hams	12.6	48.0	\$ 6.05	\$ 8.78	12.6	48.0	\$ 6.05	\$ 8.54	13.0	47.0	\$ 6.11	\$ 8.60		
Picnics	5.6	27.2	1.52	2.20	5.5	27.0	1.49	2.11	5.4	27.6	1.49	2.12		
Boston butts	4.2	31.5	1.32	1.92	4.1	31.6	1.30	1.83	4.1	31.6	1.29	1.80		
Loins (blade in)	10.1	40.3	4.07	5.88	9.8	39.4	3.86	5.48	9.7	39.7	3.85	5.43		
Lean cuts			\$12.96	\$18.78			\$12.70	\$17.96			\$12.74	\$17.95		
Bellies, S. P.	11.0	37.6	4.14	5.94	9.5	37.2	3.53	5.02	4.0	35.3	1.41	2.01		
Bellies, D. S.					2.1	31.4	.66	.94	8.5	31.4	2.67	3.71		
Fat backs					3.2	14.2	.45	.64	4.5	14.9	.67	.94		
Jowls	1.7	10.7	.38	.57	1.7	10.7	.38	.57	1.9	10.7	.40	.59		
Raw leaf	2.2	14.3	.31	.46	2.2	14.3	.31	.44	2.2	14.3	.31	.44		
P.S. lard, rend. wt.	14.8	13.9	2.06	3.00	13.2	13.9	1.83	2.61	11.3	13.9	1.57	2.22		
Fat cuts and lard			\$ 6.69	\$ 9.67			\$ 6.96	\$ 9.92			\$ 6.83	\$ 9.61		
Sparrers	1.6	36.9	.59	.85	1.6	31.1	.50	.72	1.6	22.6	.36	.50		
Regular trimmings	3.2	15.8	.51	.74	2.9	15.8	.46	.66	2.8	15.8	.44	.65		
Feet, tails, etc.	2.0		.22	.31	2.0		.22	.30	2.0		.22	.30		
Offal & misc.			.65	.95			.65	.94			.65	.93		
TOTAL YIELD														
& VALUE	69.0		\$21.62	\$31.80	70.5		\$21.49	\$30.50	71.0		\$21.24	\$29.94		
			Per				Per				Per			
			cwt.				cwt.				cwt.			
Cost of hogs			\$20.38	Per cwt.	\$20.34		\$20.34	Per cwt.	\$20.34		\$20.34	Per cwt.	\$20.34	
Condemnation loss			.12	fin.	.12		.12	fin.	.12		.12	fin.	.12	
Handling and overhead			1.48	yield	1.30		1.30	yield	1.10		1.10	yield	1.10	
TOTAL COST PER CWT.			\$21.98		\$21.76		\$21.76		\$21.65		\$21.65		\$21.65	
TOTAL VALUE			21.62		21.49		21.49		21.24		21.24		21.24	
Cutting margin			-.36		-.27		-.27		-.41		-.41		-.41	
Margin last week			+.55		+.10		+.10		+.44		+.44		+.44	

MEAT EXPORTS-IMPORTS

Exports and imports of meats during August, as reported by the U. S. Department of Agriculture:

Commodity	Aug., '53	Aug., '52
EXPORTS (domestic)—	Pounds	Pounds
Beef and veal—		
Fresh or frozen	1,178,147	191,744
Pickled or cured	1,096,440	883,522
Pork—		
Fresh or frozen	354,887	1,270,402
Hams & shoulders, cured or cooked	968,895	1,124,812
Bacon	111,354	1,216,978
Other pork, pickled, salted, includes sausage ingredients	4,085,578	1,848,725
Sausage, bologna & frankfurters, (except canned)	129,215	128,712
Other meats, except canned	1,707,203	39,316
Canned meats—		
Beef and veal	98,686	154,677
Sausage, bologna & frankfurters	270,794	151,484
Hams and shoulders	51,455	136,473
Other pork, canned	262,713	294,279
Other meats & meat products, canned	247,628	125,857
Lamb and mutton (except canned)	60,557	70,593
Lard, (includes rendered pork fat)	34,506,123	37,288,265
Tallow, edible	2,271,195	1,604,134
Tallow, inedible	86,911,514	57,911,452
Indeible animal oils, n.e.c. (includes lard oil)	196,883	865,421
Indeible animal greases & fats (includes grease stearin)	16,372,786	6,769,207
IMPORTS—		
Beef, fresh or frozen	3,616,412	16,490,723
Veal, fresh or frozen	14,340	
Beef and veal, pickled or cured	533,796	1,515,455
Canned beef (includes corned beef)	8,846,089	13,416,165
Pork, fresh or chilled and frozen	2,930,119	2,890
Hams, shoulders, bacon, backs & picnics	8,366,319	5,433,068
Pork, other pickled or salted	354,223	25,839
Lamb and mutton	425,517	224,428
Tallow, edible		500
Tallow, inedible		

*Includes many items which consist of varying amounts of meat.
Compiled from official records, Bureau of the Census.

CHICAGO PROV. SHIPMENTS

Provision shipments by rail, in the week ended Nov. 7, with comparisons:

	Week	Previous	Cor. Week
	Nov. 7	Week	1952
Cured meats, pounds	12,525,000	17,022,000	6,062,000
Fresh meats, pounds	28,033,000	24,064,000	24,262,000
Lard, pounds	2,352,000	2,391,000	6,066,000

All your meats are
BANQUET-GRAND
when seasoned with pure
BANQUET BRAND!



You can't put in better-tasting seasonings
than Banquet Brand PURE Pepper and
Spices—from McCormick, the World's
Largest Spice and Extract House! McCormick
means unequalled flavor penetration
and retention! Tell your McCormick Banquet
Brand man your needs—let the McCormick
resources and laboratories work for YOU!

MCCORMICK
Banquet BRAND

Contact your local McCormick office or write to:

MCCORMICK & CO., Inc.
WORLD'S LARGEST SPICE AND EXTRACT HOUSE
Baltimore 2, Maryland

EAT and SUPPLIES PRICES CHICAGO

WHOLESALE FRESH MEATS CARCASS BEEF

Native steers	Nov. 10, 1953
Prime, 600/800	42 1/2
Choice, 500/700	41 @ 41 1/2
Choice, 700/800	41
Good, 700/800	34 1/2 @ 35
Commercial cows	24 1/2
Can. & cut.	20 1/2 @ 21
Bulls	22 1/2 @ 22 1/2

STEER BEEF CUTS

Prime:	
Hindquarter	54.00 @ 56.0
Forequarter	34.00 @ 35.0
Round	45.00 @ 47.0
Trimmed full loin	85.00 @ 90.0
Regular chuck	37.00 @ 40.0
Foreshank	16.00 @ 18.0
Brisket	34.00 @ 36.0
Rib	58.00 @ 60.0
Short plate	13.00 @ 16.0
Flanks (rough)	13.00 @ 16.0

Choice:	
Hindquarter	48.00 @ 52.0
Forequarter	32.00 @ 34.0
Round	45.00 @ 48.0
Trimmed full loin	68.00 @ 77.0
Regular chuck	37.00 @ 40.0
Foreshank	16.00 @ 18.0
Brisket	34.00 @ 36.0
Rib	51.00 @ 53.0
Short plate	13.00 @ 16.0
Flanks (rough)	13.00 @ 16.0

Good:	
Round	43.00 @ 46.0
Regular chuck	35.00 @ 36.0
Brisket	34.00 @ 36.0
Rib	45.00 @ 46.0
Loins	58.00 @ 65.0

COW & BULL TENDERLOINS

3/dn range cows	50 @ 52
3/4 range cows	55 @ 60
4/5 range cows	60 @ 65
5/up range cows	80 @ 85
Bulls, 5/up	80 @ 85

BEEF HAM SETS

Knuckles	42
Insides	42
Outsides	38 1/2

BEEF PRODUCTS

Tongues, No. 1	27 @ 28
Hearts	10 @ 10 1/2
Livers, selected	27
Livers, regular	15
Tripe, scalded	5 1/2
Tripe, cooked	5 1/2
Lips, scalded	8 1/2 @ 9
Lips, unsalted	5 1/2 @ 6
Lungs	6
Melts	6
Udders	5 @ 5 1/2

FANCY MEATS

(l.c.l. prices)

Beef tongues, corned	31 @ 33
Veal breads, under 12 oz.	42 @ 45
12 oz. up	72 @ 75
Calf tongues, 1/down	18 @ 20
Calf tongues, 1/2	19 @ 21
Ox tails, under 3/4 lb.	10 @ 11
Over 3/4 lb.	11 @ 13

WHOLESALE SMOKED MEATS

Hams, skinned, 14/16 lbs., wrapped	54 @ 57
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	57 @ 60
Hams, skinned, 16/18 lbs., wrapped	52 @ 55
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	55 @ 58
Bacon, fancy trimmed, brisket off, 8/10 lbs., wrapped	55 @ 59
Bacon, fancy square cut, seedless, 12/14 1/2 lbs., wrapped	55 @ 61
Bacon, No. 1 sliced, 1-lb. open-faced layers	62 @ 66

VEAL—SKIN OFF

Carcass

(l.c.l. prices)

Prime, 80/110	\$41.00 @ 42.00
Prime, 110/150	38.00 @ 40.00
Choice, 80/110	36.00 @ 38.00
Choice, 110/150	34.00 @ 37.00
Good, 80/80	28.00 @ 31.00
Good, 80/110	31.00 @ 33.00
Good, 110/150	29.00 @ 34.00
Commercial, all wts.	19.00 @ 25.00

CARCASS MUTTON

(l.c.l. prices)

Choice, 70/down	None quoted
Good, 70/down	None quoted
Utility, 70/down	None quoted

CARCASS LAMBS

(l.c.l. prices)

Prime, 40/50	\$42.00 @ 43.00
Prime, 50/60	41.00 @ 42.00
Choice, 40/50	41.00 @ 42.00
Choice, 50/60	41.00 @ 42.00
Good, all weights	37.00 @ 39.00

SAUSAGE MATERIALS—FRESH

Pork trim., reg. 40%, bbls.	18
Pork trim., guar. 50% lean, bbls.	20 1/2
Pork trim., 80% lean, bbls.	38 1/2 @ 38 1/2
Pork trim., 95% lean, bbls.	46
Pork cheek meat, trmd., bbls.	28 1/2
Bull meat, bon's, bbls.	32 @ 32 1/2
C.C. cow meat, bbls.	31
Beef trimmings, 75/85%, bbls.	21
Bon's chucks, bbls.	31 @ 31 1/2
Beef cheek meat, trmd., bbls.	18 @ 18 1/2
Beef head meat, bbls.	16
Shank meat, bbls.	32 1/2 @ 33
Veal trim., bon's, bbls.	24 @ 24 1/2

FRESH PORK AND PORK PRODUCTS

(l.c.l. prices)

Hams, skinned, 10/14	49 1/2
Hams, skinned, 14/16	49 1/2
Pork loins, regular	
12/down, 100's	42 1/2 @ 43
Pork loin, boneless, 100's	68
Shoulders, skinless, bone-in, under 16 lbs., 100's	33
Picnics, 4/6 lbs., loose	28 1/2 @ 29
Picnics, 6/8 lbs., loose	32 1/2
Boston butts, 4/8 lbs.	34 1/2 @ 34 1/2
Tenderloins, fresh, 10's	76 @ 78
Neck bones, bbls.	13 @ 14
Livers, bbls.	16 1/2
Brains, 10's	21
Ears, 30's	12
Snouts, lean in, 100's	14 @ 15
Feet, s.c., 30's	8 @ 8 1/2

SAUSAGE CASINGS

(l.c.l. prices quoted to manufacturers of sausage)

Beef casings:	
Domestic rounds, 1 1/2 to 1 3/4 in.	50 @ 65
Domestic rounds, over 1 3/4 in., 140 pack	85 @ 1.00
Export rounds, wide, over 1 1/2 in.	1.50 @ 1.75
Export rounds, medium, 1 1/2 @ 1 3/4 in.	80 @ 1.00
Export rounds, narrow, 1 1/4 in. under	1.00 @ 1.25
No. 1 weas., 24 in. up.	12 @ 14
No. 1 weas., 22 in. up.	9 @ 12
No. 2 weasands, 1 1/2 in.	7 @ 10
Middles, sew., 1 1/2 in.	95 @ 1.20
Middles, select, wide, 2 1/2 @ 2 3/4 in.	1.55 @ 1.75
Middles, extra select, 2 1/2 @ 2 3/4 in.	2.00 @ 2.50
Middles, extra select, 2 1/2 in. & up.	2.70 @ 3.25
Beef bungs, exp., No. 1	21 @ 22
Beef bungs, domestic	21 @ 23
Dried or salt, bladders, piece:	
8-10 in. wide, flat	5 @ 9
10-12 in. wide, flat	8 @ 12
12-15 in. wide, flat	18 @ 22

Pork casings:	
Extra narrow, 29 mm. & dn.	3.95 @ 4.25
Narrow, mediums, 29 @ 32 mm.	3.90 @ 4.10
Medium, 32 @ 35 mm.	2.75 @ 3.00
Spec. med., 35 @ 38 mm.	1.85 @ 2.00
Export bungs, 34 in. cut.	35 @ 42
Large prime bungs, 34 in. cut	26 @ 34
Medium prime bungs, 34 in. cut	20 @ 26
Small prime bungs, 34 in. cut	12 @ 17
Middles, per tes. cap. off.	50 @ 70

Sheep cas. (per hank):

26/28 mm.	3.65 @ 4.00
24/26 mm.	4.00 @ 4.25
22/24 mm.	3.90 @ 4.10
20/22 mm.	2.65 @ 3.25
18/20 mm.	1.85 @ 2.25
16/18 mm.	1.10 @ 1.25

DRY SAUSAGE

(l.c.l. prices)

Cervelat, ch. hog bungs	92 @ 96
Thuringer	42 @ 44
Farmer	72 @ 76
Holsteiner	75 @ 80
B. C. Salami	81 @ 86
Genoa style salami, ch.	95 @ 1.00
Pepperoni	71 @ 76

DOMESTIC SAUSAGE

(l.c.l. prices)

Pork sausage, hog casings.	45%
Pork sausage, sheep cas.	49
Frankfurters, sheep cas.	50 @50 1/4
Frankfurters, skinless	40 1/4 @41
Bologna (ring)	38 @43
Bologna, artificial cas.	35 1/2 @36 1/2
Smoked liver, hog bungs	41 1/4 @42 1/4
New Eng. lunch, spec.	62 @63
Souse	48 @49 1/2
Polish sausage, smoked	48 @49 1/2
Pickle & Pimiento loaf	36 1/4 @43 1/4
Olive loaf	36 1/4 @46 1/4
Pepper loaf	41 @54 1/2
Smoke snacks	51 1/2
Smoke links	61 1/2

SPICES

(Basis Chgo., orig. bbls., bags, bales)

	Whole	Ground
Allspice, prime	39	43
Resifted	41	45
Chili Powder	47	47
Chili Pepper	47	47
Cloves, Zanzibar	1.39	1.49
Ginger, Jam., unbl.	20	28
Ginger, African	17	20
Mace, fancy, Banda		
West Indies	1.35	
East Indies	1.31	
Mustard flour, fancy	37	
No. 1	33	
West India Nutmeg	44	
Paprika, Spanish	51	
Pepper, Cayenne	54	
Red, No. 1	53	
Pepper, Packers	1.22	1.58
Pepper, white	1.35	1.45
Malibar	1.22	1.31
Black Lampung	1.22	1.31

SEEDS AND HERBS

(l.c.l. prices)

	Whole	Ground
Caraway seed	17	22
Cominos seed	25	29
Mustard seed, fancy	23	
Yellow American	15	
Oregano	45	52
Coriander, Morocco		
Natural No. 1	15	10
Marjoram, French	40	47
Sage, Dalmatian		
No. 1	62	

CURING MATERIALS

Cwt.

Nitrite of soda, in 400-lb. bbls., del. or f.o.b. Chgo.	\$10.00
Salt, n. ton, f.o.b. N.Y.	11.25
Small crystals	14.00
Medium crystals	15.40
Pure rfd., gran. nitrate of soda	5.25
Pure rfd., powdered nitrate of soda	6.25
Salt	
Salt, in min. car. of 45,000 lbs., only, paper sacked, f.o.b. Chgo.	
Granulated (ton)	\$23.00
Rock, per ton in 100-lb. bags, f.o.b. warehouse, Chgo.	27.50
Sugar	
Raw, 96 basis, f.o.b. N.Y.	0.20
Refined standard cane gran., basis	8.70
Refined standard beet gran., basis	8.50
Packers, curing sugar, 100-lb. bags, f.o.b. Reserve, La.	
less 2%	8.40
Cerelose dextrose, per cwt.	
L.C.L. ex-warehouse, Chgo.	7.80
O/L Del. Chgo.	7.70

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles Nov. 10	San Francisco Nov. 10	No. Portland Nov. 10
FRESH BEEF (Carcass)			
STEER:			
Choice:			
500-600 lbs.	\$40.00@41.00	\$41.00@43.00	\$41.00@43.70
600-700 lbs.	39.00@40.00	39.00@41.00	39.00@42.50
Good:			
500-600 lbs.	34.00@37.00	35.00@37.00	36.00@41.00
600-700 lbs.	33.00@35.00	34.00@36.00	34.00@40.00
Commercial:			
350-500 lbs.	30.00@33.00	32.00@35.00	26.00@34.00
COW:			
Commercial, all wts.	23.00@27.00	25.00@29.00	23.00@27.00
Utility, all wts.	22.00@24.00	22.00@25.00	21.00@25.00
FRESH CALF:	(Skin-Off)	(Skin-Off)	(Skin-Off)
Choice:			
200 lbs. down	34.00@37.00	34.00@36.00	32.00@35.00
Good:			
200 lbs. down	32.00@35.00	30.00@34.00	30.00@34.00
FRESH LAMB (Carcass):			
Prime:			
40-50 lbs.	39.00@41.00	39.00@41.00	36.00@38.00
50-60 lbs.	38.00@40.00	37.00@39.00	36.00@38.00
Choice:			
40-50 lbs.	39.00@41.00	39.00@41.00	36.00@38.00
50-60 lbs.	38.00@40.00	37.00@39.00	36.00@38.00
Good, all wts.	36.00@40.00	34.00@38.00	32.00@35.00
MUTTON (EWE):			
Choice, 70 lbs. down	None quoted	None quoted	11.00@15.00
Good, 70 lbs. down	None quoted	None quoted	11.00@15.00
FRESH PORK CARCASSES (Packer Style)			
80-120 lbs.	None quoted	39.00@40.00	None quoted
120-160 lbs.	35.00@37.00	37.00@39.00	32.00@33.50
LOINS:			
8-10 lbs.	50.00@54.00	51.00@55.00	47.50@51.00
10-12 lbs.	50.00@54.00	50.00@53.00	47.50@51.00
12-16 lbs.	50.00@54.00	50.00@51.00	47.00@50.00
FRESH PORK CUTS No. 1:			
PICNICS:	(Smoked)	(Smoked)	(Smoked)
4-8 lbs.	37.00@40.00	40.00@44.00	37.00@42.00
PORK CUTS No. 1:	(Smoked)	(Smoked)	(Smoked)
HAMS, Skinned:			
12-16 lbs.	51.00@57.00	55.00@60.00	53.00@57.00
16-18 lbs.	51.00@57.00	55.00@63.00	51.00@56.00
BACON, "Dry Cure" No. 1:			
6-8 lbs.	54.00@57.00	60.00@64.00	60.00@67.00
8-10 lbs.	53.00@61.00	58.00@62.00	57.00@62.00
10-12 lbs.	49.00@58.00	None quoted	55.00@60.00
LARD, Refined:			
1-lb. cartons	20.50@22.00	22.00@23.50	20.00@22.50
50-lb. cartons and cans	18.75@20.00	20.00@22.00	None quoted
Tierces	18.00@20.25	20.00@22.00	18.00@21.00

Reco REFRIGERATOR FANS



blow upwards!

"KEEPS ICE FROM COILS.

Keeps Boxes Dry.

Keeps Boxes Sanitary."

FLY CHASER FANS

when installed over doorways, chutes and conveyor tracks will prevent flies from entering building or clinging to carcasses from Slaughter House to Cooler.



REYNOLDS
ELECTRIC COMPANY

ESTABLISHED 1900

3089 RIVER ROAD

RIVER GROVE, ILL.



Get rich "home-made taste"

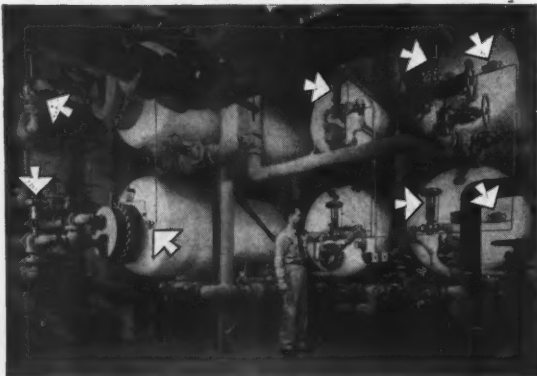
... in your brand of canned gravies or meats — then watch sales soar! It's easy, with natural, wholesome Huron MSG. Write Huron's Technical Service about your particular flavor problem. The Huron Milling Co., 9 Park Place, New York City 7.

HURON MSG

PURE MONOSODIUM GLUTAMATE 99+%

Made by the pioneers in protein derivatives

"Partridge" Hickory Smoked!
SINCE 1876
HAMS & BACON
THE H. H. MEYER PACKING CO., CINCINNATI, OHIO



Water Heaters Controlled by Powers Accritem Regulators

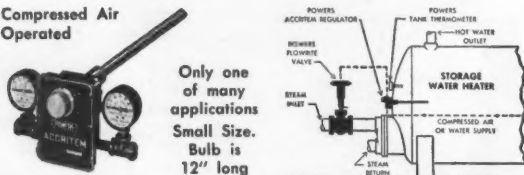
What's Your Water Temperature Control Problem?

POWERS ... with their many types of thermostatic regulators and 60 years experience is well qualified to help you find the right type of control for these applications:

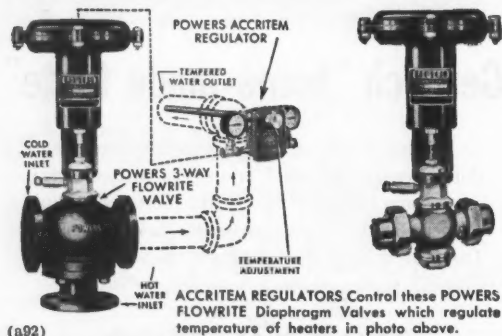
Forced Hot Water Heating Systems; various types of Water Heaters and Heat Exchangers; Jacket Water Cooling for Air Compressors, Diesel and Gas Engines also Cyclotrons, Chocolate Enrobers and Plastic forming Presses; all types of Shower Baths and Hospital Hydrotherapy; processing X-Ray, Regular and Colored Film — and hundreds of other uses.

Only one of Powers varied line of water temperature controls is shown here... the *Accritem Regulator*. It's compressed air operated, has calibrated dial temperature adjustment, adjustable sensitivity and many other features described in *Condensed Catalog 3035*.

Compressed Air Operated



Powers Accritem Regulators Give Years Of Dependable Service



THE POWERS REGULATOR COMPANY
Skokie, Ill. • Offices in Over 50 Cities, see your phone book.
OVER 60 YEARS OF WATER TEMPERATURE CONTROL

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

F.O.B. CHICAGO
CHICAGO BASIS

TUESDAY, NOV. 10, 1953

REGULAR HAMS

Fresh or F.F.A.		Frozen
8-10	46 1/2 n	46 1/2 n
10-12	46 1/2 n	46 1/2 n
12-14	46 1/2 n	46 1/2 n
14-16	46 1/2 n	46 1/2 n
16-18	44 n	44 n
18-20	43 1/2 n	43 1/2 n
20-22	42 n	42 n

SKINNED HAMS

Fresh or F.F.A.		Frozen
10-12	49 n	49 n
12-14	49 b	49 n
14-16	49	49 n
16-18	46 1/2 n	46 1/2 n
18-20	46	46 n
20-22	44 1/2 n	44 1/2 n
22-24	44 1/2 n	44 1/2 n
24-26	42 1/2 n	42 1/2 n
26-30	41 1/2 n	41 1/2 n
25/up, 2's in	41 1/4	41 n

PICNICS

Fresh or F.F.A.		Frozen
4-6	28	28 n
6-8	27 1/2 @ 28	27 1/2
8-10	28 1/2	28 n
10-12	28 1/2	28 n
12-14	28 1/2	28 n
8/up, 2's in	28 1/2	28 n

OTHER CELLAR CUTS

Fresh or Frozen		Cured
Square Jowls	14 1/2	14 1/2 n
Jowl butts	12 1/2	12
S. P. Jowls		12 n

BELLIES

(Square Cut)

Green		Cured
6-8	39 n	40 1/2 n
8-10	39	40 1/2 n
10-12	36	37 1/2 n
12-14	36	37 1/2 n
14-16	35 1/2 @ 36	37 1/2 n
16-18	35 @ 35 1/2	36 1/2 @ 37 n
18-20	35	36 1/2 n

GR. AMN. BELLIES

D. S. BELLIES

Green		Cured
18-20	30 n	33 n
20-25	30	33
25-30	30	32
30/35	27 1/2	31
35-40	27 1/2	30 1/2
40-50	25 1/4	30 1/4

FAT BACKS

Fresh or Frozen

Fresh or Frozen		Cured
6-8	11 n	11 n
8-10	15 1/2 n	15 1/2 @ 16 b
10-12	16 n	16 1/2 b
12-14	17 n	20 1/2
14-16	20 n	21 1/2
16-18	20 n	22 1/2
18-20	20 n	22 1/2
20-25	20 n	22 1/2

BARBELED PORK

Clear Fat Back		60/70
Pork	50 n	47 1/2 n
30/40	50 n	70/80 44 1/2 n
40/50	50 n	80/100 41 1/2 n
50/60	50 n	100/125

LARD FUTURES PRICES

FRIDAY, NOV. 6, 1953

	Open	High	Low	Close
Nov.	14.65	14.90	14.65	14.75
Dec.	13.27 1/2	13.50	13.27 1/2	13.42 1/2
Jan.	12.75	12.85	12.65	12.82 1/2
Mar.	12.60	12.80	12.60	12.80
May	12.85	12.95	12.85	12.95
July	13.00	13.17 1/2	13.00	13.17 1/2

Sales: 5,120,000 lbs.

Open interest at close Thurs., Nov. 5: Nov. 328, Dec. 467, Jan. 261, Mar. 158, May 42, and July 4 lots.

MONDAY, NOV. 9, 1953

	Open	High	Low	Close
Nov.	14.90	15.85	14.90	15.60
Dec.	13.50	13.95	13.50	13.87 1/2
Jan.	12.90	13.15	12.90	13.15
Mar.	12.80	13.10	12.80	13.10
May	12.97 1/2	13.15	12.97 1/2	13.25 1/2
July	13.20	13.50	13.15	13.50

Sales: 10,800,000 lbs.

Open interest at close Fri., Nov. 6: Nov. 327, Dec. 473, Jan. 248, Mar. 155, May 41, and July 1 lots.

TUESDAY, NOV. 10, 1953

	Open	High	Low	Close
Nov.	15.65	15.90	15.35	15.40
Dec.	13.90	14.20	13.80	13.90
Jan.	13.20	13.50	13.17 1/2	13.15 b
Mar.	13.15	13.25	13.00	13.10 a
May	13.25	13.35	13.17 1/2	13.22 1/2 b
July				13.40 b

Sales: 12,240,000 lbs.

Open interest at close Mon., Nov. 9: Nov. 298, Dec. 480, Jan. 254, Mar. 150, May 40, and July 7 lots.

WEDNESDAY, NOV. 11, 1953

Armistice Day

(Board of Trade closed)
No trading in lard futures.

THURSDAY, NOV. 12, 1953

	Open	High	Low	Close
Nov.	15.70	15.85	15.60	15.70
Dec.	14.20	14.50	14.07 1/2	14.30
Jan.	13.35	13.55	13.30	13.40 a
Mar.	13.20	13.47 1/2	13.20	13.37 1/2
May	13.57 1/2	13.65	13.35	13.62 1/2
July	13.70	13.77 1/2	13.70	13.70

Sales: 10,750,000 lbs.

Open interest at close, Tues., Nov. 10: Nov. 298, Dec. 479, Jan. 270, Mar. 153, May 50, and July 7 lots.

CORN-HOG RATIO

The corn-hog ratio for barrows and gilts at Chicago for the week ended Nov. 7, 1953, was 14.6 according to a report by the U. S. Department of Agriculture. This ratio compared with the 14.2 ratio reported for the preceding week and 11.3 recorded for the same week a year ago. These ratios were calculated on the basis of yellow corn selling at \$1.410 per bu. in the week ended Nov. 7, 1953, \$1.456 per bu. in the previous week and \$1.565 per bu. for the same time a year earlier.

PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b. Chicago	\$18.75
Refined lard, 50-lb. cartons, f.o.b. Chicago	18.75
Kettle rend., tierces, f.o.b. Chicago	19.25
Leaf, kettle rend., tierces, f.o.b. Chicago	20.25
Lard flakes	23.25
Neutral tierces, f.o.b. Chicago	23.25
Standard shortening *N. & S.	22.00
Hydrogenated Shortening, N. & S.	23.75

*Delivered.

WEEK'S LARD PRICES

	P.S. Lard Tierces	P.S. Lard Loose	Raw Leaf
Nov. 6	15.25 n	13.50 b	14.50 n
Nov. 7	15.25 n	13.50 n	14.50 n
Nov. 9	15.75 n	13.75 b	14.75 n
Nov. 10	16.00 n	14.00 n	15.00 n
Nov. 11	Holiday, no trading		
Nov. 12	16.00 n	14.00 n	15.00 n

a—asked. b—bid. n—nominal.

MARKET PRICES NEW YORK

WHOLESALE FRESH MEATS CARCASS BEEF

	Nov. 10, 1953
Prime, 800 lbs./down...	\$43.50@46.00
Prime, 800/900	42.00@43.00
Choice, 800 lbs./down...	41.50@44.00
Choice, 800/900	41.00@42.50
Good, 500/700	35.00@37.00
Steer, commercial	29.50@31.50
Cow, commercial	27.00@29.00
Cow, utility	20.00@25.00

BEEF CUTS

	City
Prime:	
Hindquarters, 600/800	56.00@62.00
Hindquarters, 800/900	53.00@54.00
Rounds, no flank	53.00@55.00
Rounds, Diamond bone,	
no flank	54.00@56.00
Short loins, untrim.	78.00@82.00
Short loins, trim.	95.00@106.00
Flanks	15.00@17.00
Ribs (7 bone cut)	59.00@63.00
Arm chucks	42.00@43.00
Briskets	41.00@43.00
Plates	18.00@20.00
Forequarters (Kosher)	45.00@48.00
Arm chucks (Kosher)	47.00@49.00
Briskets (Kosher)	40.00@42.00

	City
Choice:	
Hindquarters, 600/800	54.00@59.00
Hindquarters, 800/900	52.00@54.00
Rounds, no flank	51.00@53.00
Rounds, Diamond bone,	
no flank	52.00@54.00
Short loins, untrim.	65.00@76.00
Short loins, trim.	82.00@90.00
Flanks	15.00@17.00
Ribs (7 bone cut)	55.00@59.00
Arm chucks	39.00@41.00
Briskets	39.00@41.00
Plates	18.00@20.00
Forequarters (Kosher)	41.00@44.00
Arm chucks (Kosher)	43.00@46.00
Briskets (Kosher)	38.00@40.00

FANCY MEATS

	(l.c.l. prices)	Owt.
Veal breads, under 6 oz.		\$41.00
6 to 12 oz.		44.00
12 oz. up		75.00
Beef kidneys		12.00
Beef livers, selected		32.00@33.00
Outails, over 3/4 lb.		13.00

LAMBS

	(l.c.l. prices)	City
Prime, 30/40	\$45.00@47.00	
Prime, 40/45	46.00@47.00	
Prime, 45/55	45.00@46.00	
Choice, 30/40	44.00@46.00	
Choice, 40/45	45.00@47.00	
Good, 30/40	None quoted	
Good, 40/45	None quoted	
Good, 45/55	None quoted	
		Western
Prime, 40/50	\$43.00@44.00	
Prime, 50/60	43.00@44.00	
Prime, 60/70	43.00@44.00	
Choice, all wts.	39.00@42.00	
Good, all wts.	36.00@40.00	
Utility, all wts.	None quoted	

FRESH PORK CUTS (l.c.l. prices)

	Western
Pork loins, 8/12	\$45.00@47.00
Pork loins, 12/16	45.00@46.00
Hams, sknd., 14/down	47.00@49.00
Boston butts, 4/8	35.00@38.00
Spareribs, 3/down	41.00@43.00
Pork trim., regular	30.00
Pork trim., spec. 80%	49.00
	City
Hams, sknd., 14/down	\$51.00@54.00
Pork loins, 8/12	50.00@51.00
Pork loins, 12/16	47.00@49.00
Picnics, 4/8	33.00@36.00
Boston butts, 4/8 lbs.	38.00@42.00
Spareribs, 3/down	45.00@48.00

VEAL—SKIN OFF

	(l.c.l. prices)	Western
Prime, 80/110	\$43.00@46.00	
Prime, 110/150	41.00@44.00	
Choice, 50/80	37.00@40.00	
Choice, 80/110	38.00@41.00	
Choice, 110/150	37.00@39.00	
Good, 50/80	27.00@30.00	
Good, 80/110	32.00@35.00	
Good, 110/150	29.00@32.00	
Commercial, all wts.	23.00@26.00	

DRESSED HOGS

	(l.c.l. prices)
100 to 136 lbs.	\$33.25@37.00
137 to 153 lbs.	33.25@37.00
154 to 171 lbs.	33.25@37.00
172 to 188 lbs.	33.25@37.00

BUTCHERS' FAT

Shop fat	1/2c lb.
Breast fat	1c lb.
Inedible suet	1 1/4c lb.
Edible suet	1c lb.

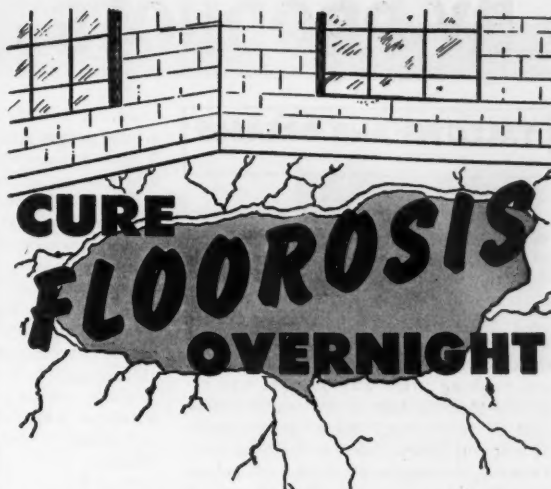
LIVESTOCK PRICES AT SIOUX CITY

Prices paid for livestock at Sioux City on Tuesday, Nov. 10, were reported as follows:

CATTLE:	
Steers, ch. & pr.	\$25.75@27.00
Steers, choice	22.00@25.00
Steers, good & ch.	18.50@21.50
Heifers, choice & pr.	23.75@24.00
Heifers, good & ch.	19.00@23.50
Cows, util. & com'l.	9.50@12.00
Cows, can. & cut.	7.50@9.00
Bulls, good	None rec.
Bulls, util. & com'l.	10.00@11.50
Bulls, can. & cut.	8.00@9.00

HOGS:	
Good, ch., 170/190	None rec.
Good, ch., 190/220	20.00@20.25
Good, ch., 200/200	20.00@20.25
Sows, 400/down	18.50@19.25

LAMBS:	
Choice & prime	\$19.00@19.50
Good & choice	17.50@19.00



Now you can repair broken cement floors, large cracks and ruts, crumbled areas quickly and inexpensively with Cleve-O-Cement. Nothing else like it! A compound of special chemical ingredients... not an asphalt composition. Handles like mortar mix. Easy to apply. A one inch layer of Cleve-O-Cement gives strength equal to 6 inch cement. Dries overnight to flint hardness... ready for heavy traffic next morning. Waterproof, crackproof. Unaffected by heat, cold, live steam, lubricants, most acids. Developed especially for dairies, laundries, packing and bottling plants or wherever damp, cold floors exist. Packed in 160#, 300# and 450# drums. Just mix with water.

Write for descriptive folder.

The MIDLAND PAINT & VARNISH Co.
3808 E. 91st STREET • CLEVELAND 5, OHIO

For DEMONSTRATION* — For RESEARCH CONNOLLY AUTOMATIC ROLL-A-GRILL



Cleaning Stainless Steel

MAKES YOUR FRANKFURTERS

LOOK Better—TASTE Better

Now used on food service counters across the nation! Grills evenly on all sides—seals in juices—retains natural flavor—expands size of frankfurter and shows it off to best advantage.

IDEAL FOR SKINLESS TYPES.
FINE FOR OTHER SAUSAGES TOO!

MANUFACTURED BY

J. J. CONNOLLY, INC.

* JUST PLUG IN! SIMPLE TO OPERATE!

USED BY
Jones Sausages Co. • Henry Pfeiffer, Inc. • David Davies, Inc. • California Packing Co. • Merchants Wholesale Meat Products Co. • K. Menkewitz, Inc. • Kahn Packing Co. • Etkes Packing Co. • Balentine Packing Co. • Swift & Co. • Hygrade Food Products Corp. • Tobin Packing Co. • Cook Packing Co. • Parrot Packing Co. Inc. • Lykes Bros. Inc. • Tennessee Packers Co. Inc. • Armour & Co., and Many Others.

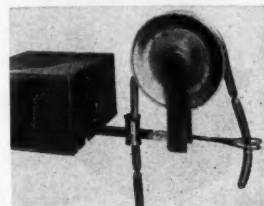
457 W. 40th St., New York 18, N. Y.
Phone: CH 4-5000
Cable Address: JAYCONLEY

J. J. CONNOLLY, INC., 457 W. 40th ST., N. Y. 18, N. Y., Dept. P-11

Please send complete ROLL-A-GRILL literature at once to

NAME _____
FIRM _____
ADDRESS _____ CITY _____

"STRING-A-WAY" does it mechanically



De-strings 900 pounds of linked sausage in an hour without "whipping" by hand.

**SAVES LABOR —
SAVES TIME —
SAVES MONEY.**

Easy to operate.
Details on request.

THE E. KAHN'S SONS CO.
CINCINNATI 25, OHIO
Kirby 4000

BY-PRODUCTS....FATS AND OILS

TALLOWES AND GREASES

Tuesday, Nov. 10, 1953

A firm to strong price undertone prevailed in the inedible fats market last week. Trade volume, however, was only moderate. A few tanks of yellow grease sold at 4½c, c.a.f. East. Several tanks of bleachable fancy tallow traded at 6¼c, c.a.f. New Orleans, and a few tanks of same sold at 6½c, c.a.f. East; later asking price was 6¾c. It was reported that all hog choice white grease sold at 10¼c, c.a.f. East. A few tanks of original fancy tallow sold at 7c, c.a.f. Laredo. A couple of tanks of yellow grease sold at 4c, c.a.f. Chicago, and a few tanks of bleachable fancy tallow sold at 6½c, c.a.f. New Orleans.

Several tanks of special tallow sold at 5c, delivered East. Some yellow grease, good packer production, sold at 4¼c, c.a.f. Chicago and asked 7¼c, c.a.f. Laredo, on original fancy tallow. A few tanks of all hog choice white grease sold at 10½c and 10¾c, c.a.f. East. A small round lot of bleachable fancy tallow sold at 6½c, c.a.f. East. Several tanks of bleachable fancy tallow sold at 5½c and prime tallow at 5¼c, all Chicago basis. A few tanks of choice white grease sold at 9½c, f.o.b. Chicago, 30-day shipment. Buyers bid 4.40, c.a.f. East, on No. 2 tallow, and sellers asked 4½c.

As the new week opened the tallow and grease market maintained its strong undertone, with offerings on the light side. A few tanks of original fancy tallow sold at 7c, c.a.f. East. Early in the day a few tanks of bleachable fancy tallow sold at 6½c, delivered East, however, later additional tanks moved at 6¾c, same destination. Bids of 5½c and 5¾c, c.a.f. Chicago were made in the Midwest area. Several tanks of prime tallow sold at 6¼c, c.a.f. New Orleans. Two tanks of special tallow sold at 5¼c, c.a.f. Chicago. No. 1 tallow was reported bid at 4½c, Chi-

cago. A few tanks of all hog choice white grease sold at 10¾c, c.a.f. East. Yellow grease was bid at 4¼c, Chicago and without action.

Continued firmness reached into Tuesday, and especially on asking prices to eastern destination. A tank of choice white grease sold at 9½c, Chicago. Three tanks of prime tallow sold at 5½c, Chicago. Asked 7c, c.a.f. East, on bleachable fancy tallow, with bids ½c lower. Several tanks of No. 1 tallow sold at 5½c, c.a.f. New Orleans. A tank of A-white grease sold at 7c, Chicago. No. 2 tallow was bid at 4½c, c.a.f. East, and B-white grease was bid at 5¼c, Chicago. A few tanks of yellow grease sold at 5c, delivered East.

TALLOWES: Tuesday's quotations: edible tallow, 11@11½c; original fancy tallow, 6@6¼c; bleachable fancy tallow, 5½@6c; prime tallow, 5½c; special tallow, 5¼c; No. 1 tallow, 4¾c; and No. 2 tallow, 3¾@4c.

GREASES: Tuesday's quotations: choice white grease, 9½c; A-white grease, 7c; B-white grease, 5¼c; yellow grease, 4¼c; house grease, 3¾c; and brown grease, 3¼@3½c.

Colombia F-O Import Curbs

The government of Colombia, in a move to save the home market for domestic production, has restricted the importation of fats and oils, the U. S. embassy has disclosed. Permission will be granted the importation of such commodities when earmarked for laboratory, pharmaceutical, and certain types of industrial use. Domestic stocks are said to be relatively large and have been moving slowly for some time.

EASTERN BY-PRODUCTS MARKET

New York, Nov. 10, 1953

Dried blood was quoted Wednesday at \$7.25 per unit of ammonia. Low test wet rendered tankage was priced at \$7.25 per unit of ammonia and dry rendered tankage was listed at \$1.35 per protein unit.

VEGETABLE OILS

Tuesday, November 10, 1953

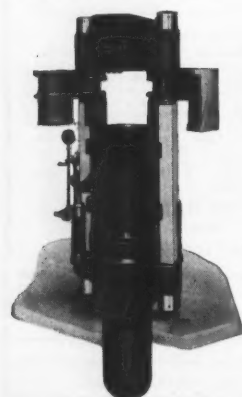
The general price structure in the vegetable oil market was steady to higher the beginning of the week, depending on selection.

A fair volume of soybean oil was traded early Monday, but buyers withdrew in the late afternoon due to higher asking prices. Spot oil sold at 13¾c, shipment next week, and was later offered at 14c. Last-half November shipment cashed at 13½c, with later offerings priced up to 13¾c. December shipment sold at 13c and at 13¾c. January through March traded at 12¾c.

There were sales in both the Valley and Southeast at 13¾c, while sales and bids in Texas were encountered at 13¾c. Corn oil sold in a limited way at 14¾c. Peanut oil was unchanged and was quoted nominally at 20½c for nearby shipment. Spot shipment coconut oil was offered at 16¾c, with other offering prices shaded down to 16c on December.

Activity in the soybean oil market was slow Tuesday, at generally unchanged prices from the previous day. First-half November shipment sold at 13¾c and straight month cashed at 13¾c. December shipment traded at 13c, with additional movement reported at 13¾c. January shipment alone traded early at 12¾c.

Cottonseed oil prices declined with good movement accomplished in the Valley at 13½c for November and December shipments. January through March shipments traded at 13¾c. There were scattered sales in the Southeast at 13½c and at 13¾c. In Texas, 13¾c was paid and bid for November shipment, with additional offerings priced at 13¾c, Waco basis. Corn oil was unchanged at 14¾c, with sales extremely thin and difficult to uncover. Peanut oil maintained a nominal price tag of 20½c. Coconut oil was offered at 16¾c



The New FRENCH CURB PRESS

Will Give You

MORE GREASE
PURER GREASE
LESS REWORKING
GREATER CLEANLINESS

We invite your inquiries

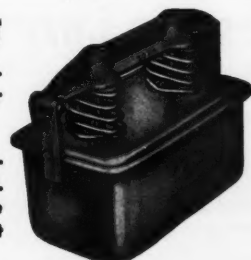
The French Oil Mill
Machinery Company

Piqua Ohio

ADELMANN

The choice of discriminating packers all over the world.

Available in Cast Aluminum and Stainless Steel. The most complete line offered. Ask for booklet "The Modern Method."



HAM BOILER CORPORATION

Office and Factory, Port Chester, N. Y.
Chicago Office, 332 S. Michigan Ave.

for quick shipment, but sales did not materialize at the level.

CORN OIL: Mostly unchanged in scattered trade.

SOYBEAN OIL: Advanced $\frac{1}{4}$ c compared with last Tuesday's trading levels.

PEANUT OIL: Market dull and unchanged from last week.

COCONUT OIL: Spot shipment offered at 16 $\frac{1}{4}$ c, but untraded.

COTTONSEED OIL: Unchanged to $\frac{1}{4}$ c lower Tuesday, with good movement in the Valley.

Cottonseed oil futures in New York were quoted as follows:

FRIDAY, NOV. 6, 1953

	Open	High	Low	Close	Prev. Close
Dec.	16.00b	16.11	16.00b
Jan.	15.95a	16.05a	15.95a
Mar.	15.73b	15.86	15.75b
May	15.52	15.60b	15.50b
July	15.15b	15.20	15.15b
Sept.	14.50a	14.45b	14.40b
Oct.	14.30a	14.40a	14.30b

Sales: 11 lots.

MONDAY, NOV. 9, 1953

	Open	High	Low	Close	Prev. Close
Dec.	16.04	16.08	16.04	16.10b	16.11
Jan.	16.00a	16.05a	16.05a
Mar.	15.75b	15.85	15.81	15.87b	15.86
May	15.50b	15.68	15.60	15.68	15.60b
July	15.10b	15.22	15.20	15.29b	15.20
Sept.	14.40b	14.60	14.60	14.70b	14.45b
Oct.	14.40a	14.50	14.50	14.50b	14.40a

Sales: 30 lots.

TUESDAY, NOV. 10, 1953

	Open	High	Low	Close	Prev. Close
Dec.	16.07-05	16.07	16.00	16.04b	16.10b
Jan.	16.00a	16.00a	16.05a
Mar.	15.87-86	15.87	15.79	15.81b	15.87b
May	15.55b	15.61	15.61	15.61	15.68
July	15.15b	15.20	15.20	15.20b	15.29b
Sept.	14.50b	14.65b	14.70b
Oct.	14.40b	14.50b	14.50b

Sales: 16 lots.

WEDNESDAY, NOV. 11, 1953

Armistice Day
No trading in cottonseed oil futures.

World Cottonseed Output Down Slightly for 1953

World cottonseed production during 1953-1954 is tentatively forecast by the Foreign Agricultural Service at 16,700,000 short tons on the basis of preliminary estimates of lint production. This volume of seed would represent a decline of 140,000 tons or less than 1 per cent from 1952-1953 output, estimated at 16,900,000 short tons. However, it would be an increase of 9 per cent from the pre-war average.

The expected decline in world production is explained by a sharp drop of about one third of the Egyptian output. Both United States and India, the two major producers, expect significant increases in output.

BY-PRODUCTS MARKETS

Blood

Tuesday, Nov. 10, 1953

	Unit
Unground, per unit of ammonia (bulk)	Ammonia \$7.00a

Digester Feed Tankage Material

Wet rendered, unground, loose,	\$6.75a
High test	\$6.00a@6.25a
Liquid stick tank cars	3.50a@3.75

Packinghouse Feeds

	Carlots, per ton
50% meat and bone scraps, bagged	\$83.00a@85.00
50% meat and bone scraps, bulk	75.00a@80.00
55% meat scraps, bulk	85.00a@90.00
60% digester tankage, bulk	85.00a@90.00
60% digester tankage, bagged	87.50a@92.50
80% blood meal, bagged	115.00a@120.00
70% standard steamed bone meal, bagged (spec. prep.)	60.00
65% steamed bone meal	51.00a@55.00*

Fertilizer Materials

High grade tankage, ground, per unit	5.50a@5.75*
Hoof meal, per unit ammonia	5.75

Dry Rendered Tankage

	Per unit Protein
Low test	\$1.35a@1.40a
High test	\$1.30a@1.40a

Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed)	\$1.50a@1.75
Hide trimmings (green salted)	\$8.00a@10.00a
Cattle jaws, skulls and knuckles, per ton	65.00a
Pig skin scraps and trimmings, per lb.	6 $\frac{1}{2}$

Animal Hair

Winter coil dried, per ton	\$115.00a@120.00
Summer coil dried, per ton	40.00a@50.00
Cattle switches, per piece	5 @ 5 $\frac{1}{4}$
Winter processed, gray, lb.	14 @ 15
Summer processed, gray, lb.	6 @ 7

n—nominal, a—asked.
*Quoted delivered basis.

VEGETABLE OILS

Tuesday, Nov. 10, 1953

Crude cottonseed oil, carlots, f.o.b. mills	
Valley	13 $\frac{1}{2}$ pd
Southeast	13 $\frac{1}{2}$ @13 $\frac{1}{2}$ pd
Texas	13 $\frac{1}{2}$ pd
Corn oil in tanks, f.o.b. mills	14 $\frac{1}{2}$ pd
Peanut oil, f.o.b. Southern mills	20 $\frac{1}{2}$ a
Soybean oil, Decatur	13 $\frac{1}{2}$ pd
Coconut oil, f.o.b. Pacific Coast	16 $\frac{1}{2}$ a
Cottonseed foots	
Midwest and West Coast	7 $\frac{1}{2}$ a
East	7 $\frac{1}{2}$ a

OLEOMARGARINE

Tuesday, Nov. 10, 1953

White domestic vegetable	28
Yellow quarters	29
Milk churned pastry	26
Water churned pastry	25

OLEO OILS

(F.O.B. Chicago)

	Lb.
Prime oleo stearine (slack barrels)	12
Extra oleo oil (drums)	17

6 Ways Better

LeFiell Steel Track Switches



**STANDARD
GEAR
OPERATED**

ALL STEEL: Heavy construction eliminates delaying breakdowns; outwears cast iron many times for years of trouble free service.

EASY TO INSTALL: This switch includes track curve, safety stop, stub ends punched, ready to install. No bending or adjusting necessary.

SAFE, POSITIVE ACTION: Unique gear action prevents accidental tripping, half open switches, or dumped loads.

ALWAYS ALIGNED: The steel yoke holds curve in alignment; maintains an even flow of traffic.

STAYS SMOOTH: All steel 14" radius stays smooth, always fits accurately. Keeps loads moving.

ECONOMICAL: Long wearing steel will last life-time of track system with no maintenance.

Available in all types for $\frac{1}{8}$ " or $\frac{1}{2}$ " x $2\frac{1}{2}$ " track, and for $\frac{1}{2}$ " x 3" flat, or 1 15/16" round bleeding rail.

NOW, A NEW Time Saver LeFiell Automatic Switch



**THE
ONLY
FULLY
AUTOMATIC**

Outgoing All Steel Switch

The LEFIELL All Steel Automatic Switch is the most efficient outgoing switch you can use. The weight and forward motion of an approaching load along either rail will automatically actuate the switch, closing one rail and opening the other. No delay in switching; it is always ready. When necessary to reverse, a quick pull and you are again ready. Always smooth and aligned; no humps or bumps. The Automatic Switch embodies all qualities of the gear operated Standard Switch plus automatic out-going switching. It is recommended on headrails with the Automatic on outgoing to streamline operations.

Available in types 1L, 1R, 2L, 2R, 3L, and 3R for 3/8" x 2 1/2" or 1/2" x 2 1/2" tracks.

Write for Full Information.

LEFIELL CO.

1469 Fairfax Ave.
SAN FRANCISCO,
CALIFORNIA

**PORK • BEEF • LAMB • VEAL
CANNED MEATS
COMMERCIAL SHORTENINGS
NATURAL CASINGS • DRY
SAUSAGE • LARD FLAKES**

THE RATH PACKING CO., WATERLOO, IOWA





Heekin CANS for LARD and SHORTENING

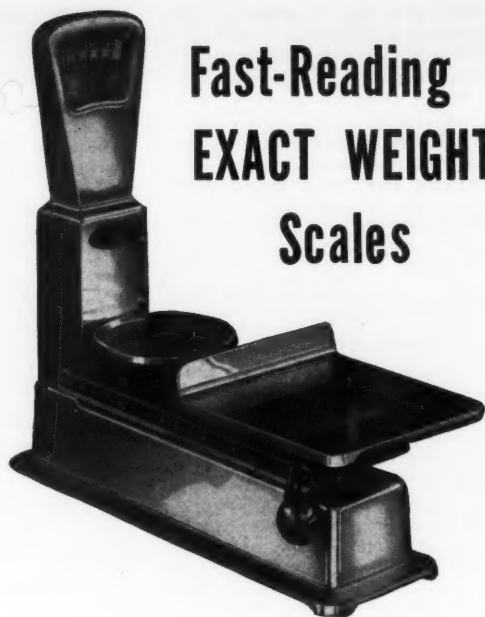
If it is lard, shortening or any meat product—for lithographed or plain cans—Heekin's fifty-two years of experience is yours for the asking. When your cans come from Heekin—you get more than cans. You get the close personal interest that comes from being in business together.



HEEKIN
Lithographed
CANS

1901
52
Years of
Service
1953

THE HEEKIN CAN CO.
CINCINNATI, OHIO



Fast-Reading EXACT WEIGHT Scales

Speed Luncheon Meat Packaging...Boost Profits ...Eliminate Over-weights

EXACT WEIGHT Scales speed production two ways. Controlled travel brings the scale indicator to rest quickly, and magnified indication makes possible an accurate reading at a glance. The seconds trimmed off each weighing operation add dollars to your fiscal profit picture and EXACT WEIGHT'S critical accuracy means important added savings by the elimination of over-weight. The scale pictured, model 213, is just one of a whole family of specialized scales for the meat-packing industry. Write us your requirements today and we'll send you complete information on the scale to fill your needs exactly!

Exact Weight Scales

Better quality control

Better cost control

THE EXACT WEIGHT SCALE COMPANY

915 W. Fifth Avenue, Columbus 8, Ohio

2920 Bloor St. W., Toronto 18, Canada

HIDES AND SKINS

Hide trading slow, but market stronger on basis of few sales—Small packer and country hide market dull, but firmer—Kipskins trade at higher levels—Sheepskin market encounters further declines in light movement.

CHICAGO

PACKER HIDES: There was good buying interest for big packer production at last sale prices Monday, but trading was slow to develop. Early in the day there was trading of light native steers and 2,300, all points involved, brought 16½c. An additional 2,000 reportedly sold at that level, but could not be confirmed. Branded cows were bid at 13c for Northern and 13½c for Southwesterns. Branded steers were bid steady at 13c for butts and 12c for Colorados. Later in the day, about 1,000 Chicago light native cows sold at 16c, an advance of ½c compared with sales last week.

The market continued to carry a strong tone Tuesday, but sales were slow to materialize. In early activity, branded steers sold at ½c advance, and about 6,000 Colorados brought 12½c and 2,800 butts sold at 13½c. An outside independent packer sold a car of ex-light native steers at 19c. Another outside packer sold 1,000 light native cows at 16½c, which represented another ½c advance compared with earlier sales. There was buying interest for all selections of hides at ½c advance. Northern heavy native cows were bid at 15c, but were not traded up to late afternoon.

Later in the day, about 7,800 River and northern light native cows sold at 16½c.

SMALL PACKER AND COUNTRY HIDES: The small packer hide market was equally as quiet as the big packer market, but some averages were in a firmer position. The 50-lb. average hides were quoted at 13@13½c, the top price representing ½c gain. Some 60-lb. average hides sold late last week at 12c

for natives and 10½c for brands. Last sales of 40@42-lb. average hides, also late in the week, were accomplished at 12½c. The country hide market was also dull, but slightly higher prices were quoted. The 50@52-lb. averages were quoted at 10@10½c, with renderers listed at ½c less.

CALFSKINS AND KIPSKINS: There was trading of calfskins late last week, and about 5,000 St. Paul heavy calf sold at 47½c. No movement was heard through Tuesday of this week, however.

In the kipskin trade Monday, 2,000 Kansas City kips brought 30c and 2,000 Chicagos sold at 31c. In additional activity, about 2,500 Omaha overweight kipskins sold at 29c and 2,500 St. Paul kips and overweights brought 31c and 29c, respectively.

About 3,000 St. Louis kips sold Tuesday at 30½c and 2,500 Kansas City kip brought an equal price.

SHEEPSKINS: This market continued to decline, but sales were generally limited. Some No. 1 shearlings were offered at 1.85, and reportedly sold at that level. The No. 2 shearlings brought 1.50 and some No. 3's included in a mixed lot, brought 90c. Fall clips sold late last week at 2.50 and at 2.35, but no trading was heard this week. Dry pelts were quoted nominally at 27c. The pickled skins continued to decline further, with lambs selling at 14.00@14.50 per dozen.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended Nov. 7, 1953, totaled 4,943,000 lbs.; previous week, 5,391,000 lbs.; same week 1952, 4,718,000 lbs.; 1953 to date, 215,595,000 lbs.; same period 1952, 201,600,000 lbs.

Shipments for the week ended Nov. 7, 1953, totaled 3,972,000 lbs.; previous week, 3,212,000 lbs.; corresponding week, 4,034,000 lbs.; this year to date, 160,764,000 lbs.; corresponding week, 1952, 176,498,000 lbs.

CHICAGO HIDE QUOTATIONS

	PACKER HIDES		Previous Week	Cor. Week 1953
	Week ended Nov. 10, 1953	Week		
Nat. steers...15	@16½n	15	@16½n	17 @19½n
Hvy. Texas	13½n	13n		14½
Butt branded	13½	13		15
Col. str.	12½	12		13½
Ex. light Tex.	16n	15½		18½n
Brand'd cows.13	@13½n	13		15½
Hvy. nat. cows.	15½	14	@14½	17½
Lt. nat. cows.	16½	15½		19
Nat. bulls...10½	@11n	10½@11n		10n
Brand'd bulls.	9½@11n	9½@11n		9n
Calfskins, Nor.	10/15.....45	@47½n	45	50n
10/down	50n		50	50n
Kips, Nor.	15/25.30	@31n	29	50n
Kips, Nor.	Brn'd, 15/25.27½	@28½n	26½n	30n

SMALL PACKER HIDES

STEERS AND COWS:				
60 lbs. and over	12	@12½n	12½n	14½@15n
50 lbs.	13	@13½n	13n	15½@16½n

SMALL PACKER SKINS

Calfskins, under 15 lbs.	25@27n	25@30n	37½@40n
Kips, 15/30	17@18n	17@18n	24n
Slunks, reg.	1.20n	1.25n	1.50@1.65n
Slunks, hairless	25n	25n	56n

SHEEPSKINS

Packer shearlings, No. 1	1.85n	2.00@2.25n	2.25n
Dry Pelts	27n	27	30n
Hornsheds, untrnd.	9.25n	9.25n	7.50n

N. Y. HIDE FUTURES

FRIDAY, NOV. 6, 1953

	Open	High	Low	Close
Jan.	15.40b	15.60	15.55	15.55b-65a
Apr.	15.25b	15.32	15.30	15.25b-40a
July	15.15b	15.15	15.15	15.20b-35a
Oct.	15.05b	15.05	15.05	15.10b-30a
Jan.	14.95b	14.95	14.95	15.00b-18a
Apr.	14.88b	14.88	14.88	14.85n

Sales: 38 lots.

MONDAY, NOV. 9, 1953

Jan.	15.50b	15.80	15.60	15.90b-16.10n
Apr.	15.25b	15.70	15.50	15.70
July	15.15b	15.15	15.15	15.55b-65a
Oct.	15.05b	15.45	15.35	15.45
Jan.	14.90b	14.90	14.90	15.30b-40a
Apr.	14.70b	14.70	14.70	15.15n

Sales: 27 lots.

TUESDAY, NOV. 10, 1953

Jan.	16.15-05	16.15	16.05	15.90b-16.03a
Apr.	16.75b	15.83	15.60	15.60
July	15.60b	15.55	15.50	15.50
Oct.	15.40b	15.44	15.41	15.32b-35a
Jan.	15.20b	15.31	15.31	15.15b-23a
Apr.	15.05b	15.05	15.05	15.00n

Sales: 61 lots.

WEDNESDAY, NOV. 11, 1953

Armistice Day
No trading in hide futures.

THURSDAY, NOV. 12, 1953

Jan.	16.00b	16.15	15.84	15.85
Apr.	15.65b	15.65	15.60	15.53b-55a
July	15.45b	15.45	15.45	15.38b-40a
Oct.	15.25b	15.35	15.32	15.32
Jan.	15.10b	15.20	15.20	15.20
Apr.	14.85b	14.85	14.85	15.05n

Sales: 29 lots.



HYDRO VAT DUMPER

Eliminates Manual Handling of Product!

Now empty 25 vats per hour. Hams, bellies, squares, picnics and other product handled in containers can be dumped!

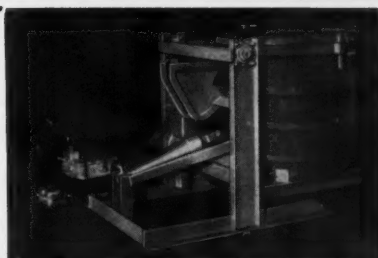
Electric solenoid operated valve. Push button control! Powered by air-cooled motor with hydraulic pump and reservoir fully enclosed. Ram-type hydraulic cylinder.

Write for full particulars.

MATERIALS TRANSPORTATION CO.

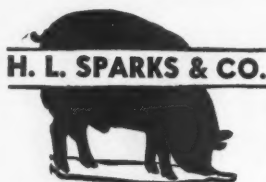
400 N. MICHIGAN AVENUE

CHICAGO 11, ILLINOIS



H O G S . . .

furnished single deck
or trainload by:



LIVESTOCK BUYERS

Stock Pigs and Hogs
Shipped Everywhere!

HEADQUARTERS:

National Stock Yards, Ill.

Upton 5-1860
Phones } Bridge 8394
 } Upton 3-4016

Also at Stock Yards in Bushnell,
Peoria and Springfield, Ill.

- ✓ Our country points operate under
name of Midwest Order Buyers
- ✓ All orders placed through
National Stock Yards, Illinois

WEEK'S CLOSING MARKETS

THURSDAY'S CLOSINGS

Provisions

The live hog top at Chicago was \$20.60; average, \$20.35. Provision prices were quoted as follows: Under 12 pork loins, 41½; 10/14 green skinned hams, 50; Boston butts, 32½; 16/down pork shoulders, 32; 3/down spareribs, 38½; 8/12 fat backs, 15½@16½; regular pork trimmings, 17½; 18/20 DS bellies, 33 nominal; 4/6 green picnics, 28½; 8/up green picnics, 28½.

P.S. loose lard was quoted at 14.00 asked and P.S. lard in tierces at 16.00 nominal.

Cottonseed Oil

Closing cottonseed oil futures in New York were quoted as follows: Dec., 16.15; Jan., 16.10n; Mar., 15.90b-93a; May, 15.68b-70a; July, 15.38; Sept., 14.70b-85a; and Oct. 14.40b-60a.

Sales: 51 lots.

Cold Storage Hide Stocks

End-of-September stocks of hides and pelts in cold storage totaled 63,200,000 lbs., according to the U. S. Department of Agriculture. This was a slight increase over the 62,707,000 lbs. a month before and was compared with 59,220,000 lbs. a year earlier and the five-year, 1948-52 average of 59,335,000 lbs.

PHILADELPHIA FRESH MEATS

Tuesday, November 9, 1953

WESTERN DRESSED

BEEF (STEER):	Cwt.
Prime, 600/800	\$44.00@46.50
Choice, 500/700	43.00@45.00
Choice, 700/900	41.00@44.00
Good, 500/700	37.00@40.00
Commercial, 350/700	None quoted

COW:

Commercial, all wts.	25.00@28.00
Utility, all wts.	23.00@25.00

VEAL (SKIN OFF):

Choice, 50/80	38.00@42.00
Choice, 80/110	35.00@42.00
Choice, 110/150	38.00@42.00
Good, 50/80	30.00@32.00
Good, 80/110	32.00@35.00
Good, 110/150	31.00@34.00
Commercial, all wts.	24.00@28.00
Utility, all wts.	20.00@24.00

CALF (SKIN-OFF):

Choice, 200/down	None quoted
Good, 200/down	None quoted

LAMB:

Prime, 30/40	45.00@47.00
Prime, 40/50	45.00@47.00
Prime, 50/60	44.00@46.00
Choice, 30/40	44.00@46.00
Choice, 40/50	44.00@46.00
Choice, 50/60	43.00@45.00
Good, all wts.	30.00@43.00
Utility, all wts.	32.00@37.00

PORK CUTS—CHOICE LOINS

(Bladeless included) 8-10	46.00@49.00
(Bladeless included) 10-12	46.00@49.00
(Bladeless included) 12-16	46.00@49.00
Butts, Boston style, 4-8	38.00@40.00
SPARERIBS, 3 lbs. down	43.00@45.00

LOCALLY DRESSED

STEER BEEF CUTS:	Prime	Choice
Hindqtrs., 600/800	\$51.00@ 56.00	\$49.00@54.00
Hindqtrs., 800/900	50.00@ 53.00	48.00@50.00
Rd., no flank	48.00@ 52.00	48.00@52.00
Hip r'd, with flank	46.00@ 50.00	46.00@50.00
Full loin, untrmd.	52.00@ 56.00	50.00@55.00
Short loin, untrmd.	74.00@ 78.00	65.00@70.00
Short loin, trmd.	None quoted	None quoted
Flank	None quoted	None quoted
Rib (7 bone)	56.00@ 62.00	54.00@59.00
Arm chuck	38.00@ 40.00	38.00@40.00
Brisket	36.00@ 38.00	36.00@38.00
Short plates	16.00@ 20.00	16.00@20.00

PARITY PRICES COMPARED

Parity prices for livestock, feed and wool provided by the AAA of 1938 and amended in 1948 and 1949, effective on the following dates compared, as reported by the USDA:

Commodity and unit	Base period price ¹	Effective parity prices
		Oct. 15 1953 1953 1952
Hogs (per cwt.)	\$ 7.26	\$20.00 \$20.10 \$21.10
Beef cattle (cwt.)	7.54	20.80 20.90 20.80
Cattle (per cwt.)	8.39	23.20 23.20 23.20
Lambs (per cwt.)	8.19	22.60 22.70 22.80
Wool (per lb.)	2.210	.580 .582 .589
Corn (per bu.)	.642	1.77 1.78 1.78
Oats (per bu.)	.317	.875 .878 .894
Barley (per bu.)	.488	1.35 1.35 1.45
Cottonseed (ton)	25.90	71.50 71.70 74.40

¹Adjusted base period prices 1910-14, based on 120-month average Jan., 1943-Dec. 1952, unless otherwise noted. ²60-month average, Aug. 1909-July 1914. ³Transitional parity, 80 per cent (85 per cent during 1952) of parity price computed under formula in use prior to January 1, 1950.

U.S. Wool Imports Down

Imports of dutiable wool into the United States during the first half of 1953, at 102,000,000 lbs., clean basis, were down 8 per cent from 119,000,000 lbs. in the same period, last year. This was the smallest volume of such imports for any first half-year in the post-war period, with the exception of 1949, when January-June imports amounted to 60,000,000 lbs.

IMPROVE YOUR LARD.....

DEODORIZED • HYDROGENATED LARD FLAKES

★ PACKED IN 50 LB. MULTIWALL PAPER BAGS • CARLOAD OR LCL
FREE SAMPLES ON REQUEST....

"CUDAHY OF CUDAHY"

CUDAHY, WISCONSIN • PHONE SHERIDAN 4-2000

AROMIX

THE MARK OF QUALITY

Manufacturers
of fine food
seasonings and
specialties
for the packing
industry.

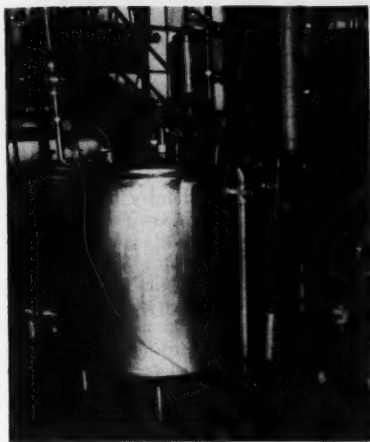
AROMIX CORPORATION

1401-15 W. Hubbard St. • Chicago 22, Ill. • MOnroe 6-0970-1

CONTINUOUS RENDERING

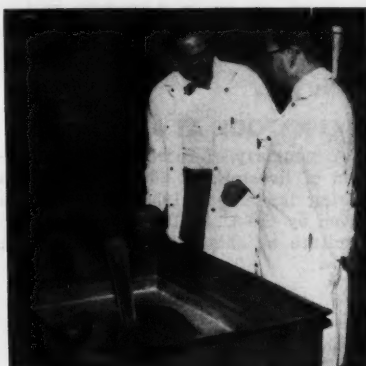
(Continued from page 23)

pre-breakdown of the fat-bearing tissue. Furthermore, the product is exposed to heat for a minimum length of time, again improving quality and color. Last,



VIEW OF THE SECOND surge tank with its temperature controls and agitator motor.

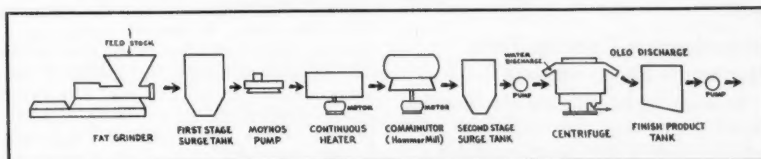
the product is exposed to a minimum of oxygen. From the time the raw fat passes through the grinder plate until it flows out as freed oil, the material



K. M. Christensen, research chemical engineer, and Dr. M. C. Brockmann, director of research, test the temperature of the freed oil.

moves within a closed system. The time during which it is exposed to the relatively aromatic conditions prevailing at rendering temperatures is drastically shortened. The system makes a superior beef fat.

Kingan technicians state that the system can be engineered to handle loads of from 1,000 to 10,000 lbs. per hour. As to the performance of the unit, T. R. L. Sinclair states it has operated with nothing but the most routine of maintenance for its 11 month-operational period.



FLOW PLAN OF CONTINUOUS RENDERING PROCESS

Casings as Sterile-Pack

Frankfurter casings now are being used successfully in sterilizing medical instruments, it was disclosed this week by L. B. Tauber, field sales manager for Transparent Package Co., Chicago. The announcement follows four years of successful merchandising and research with Wienie-Pak casings by Edward Weck and Co., Brooklyn, manufacturers of surgical instruments.

Prior to discovering the medical values of the casing, Frank Wilmarth, sales manager for Weck, had been besieged by hospital customers for help in the difficult job of sterilizing rubber catheters. They needed some material with which to make individual packages for each instrument. This material would have to allow permeation of steam, but serve as a barrier to bacteria and contamination. No solution seemed possible.

The old sterilizing method resulted in fast deterioration of catheters making frequent replacement necessary. In addition, if the sterilized instruments were stored after sterilizing, a second sterilization would be necessary before use. The procedure was to wrap four

to six sizes of catheters in one cotton gauze package. Since the doctor chose the one he wanted to use for a patient, and opened the package to do so, all but the one he chose would have to be resterilized before they could be used

Football Season's the time for HOMECOMING BREAKFASTS



BOOSTING SALES of fresh pure pork sausage during the football season is new Swift & Company point-of-purchase kit featuring the product for "Homecoming Breakfasts." Kit includes 49x36-in. posters (shown above) with platter gridiron and ad mats and price tags also carrying out the theme.

again. Some wore out before use.

Employing cellulose tubing packets for sterilizing, Wilmarth found that the nurse can bring the catheter specifically asked for by the doctor and deliver it in its own, individual, protective tubing. It can then be used, resterilized and used again. Since the tubing is transparent, the nurse can plainly see the size and catheter type before opening the tubing. This operation represents a tremendous saving in nurses' time, instrument expense and common labor. Now, catheters can be cleaned, inserted in the transparent tubing, and sterilized in the Central Supply Department of the hospital.

Because the tubing is so easy to use, is very economical and saves wear and tear on expensive instruments, the casings are now used to sterilize needles and syringes as well as catheters.

September Meat Production Above August, Year Earlier

Production of meat in commercial plants in the United States during September, 1953 totaled 1,969,000,000 lbs., the Bureau of Agricultural Economics has reported. This was 10 per cent above August output of 1,789,000,000 lbs. and 14 per cent more than the 1,732,000,000 lbs. produced in September, last year.

Output of beef in September amounted to 1,087,000,000 lbs. for an 8 per cent increase over the 1,008,000,000 lbs. turned out in August and 29 per cent above September, 1952 output of 841,000,000 lbs. Production of veal for the month was placed at 153,000,000 lbs. for a 7 per cent increase over the 143,000,000 lbs. in August and 38 per cent more than the 111,000,000 lbs. in September, last year.

Production of pork climbed to 664,000,000 lbs. for a 14 per cent increase over the 582,000,000 lbs. turned out in August, but lagged 8 per cent under the September, 1952 output of 721,000,000 lbs. September lard production totaled 139,000,000 lbs. compared with 126,000,000 lbs. in August and 166,000,000 lbs. in September, last year.

Output of lamb and mutton rose to 65,000,000 lbs. for a 16 per cent increase over the 56,000,000 lbs. produced in August and 10 per cent above September, 1952 output of 59,000,000 lbs.

Tallow Goes 'Sky High' in 'Mystery Mine' Explosion

Tallow went "sky high" at Dillon Beach, Cal., recently. However, this had nothing to do with price.

A corroded iron cylinder which floated onto the beach was thought to be some type of unknown mine or depth charge. The Coast Guard roped off the area and a half dozen army and navy demolition experts were called to explode the "mystery mine."

They attached a charge to the cylinder, and blew it up, only to find it was a barrel of tallow lost from some coastal steamer months ago.

LIVESTOCK MARKETS

Weekly Review

Junk Causes Million Loss Yearly to Meat Industry

At least \$1,000,000 worth of livestock is wasted each year because the animals eat pieces of scrap metal, wire and nails, according to a recent survey conducted in Chicago. A special committee reported that federal meat inspectors condemned the carcasses of 31,604 head of cattle between 1948 and 1952, because the animals were infected with "hardware disease." At \$160 a head, the wasted cattle were valued at \$5,056,640.

The committee, established by Livestock Conservation, Inc., was organized by the meat packing industry to reduce waste. The estimated loss of \$1,000,000 per year was conservative, the committee said, since it did not take into account the number of cattle that die on farms and are condemned in non-inspected establishments.

The disease may cause perforated internal organs or infections that render the meat useless. The committee recommended that manufacturers install magnetic cleaning units to try to remove metallic items from feed and for farmers to clean pastures of junk.

California First in September Cattle, Sheep Kill; Ia., Hogs

A Bureau of Agricultural Economics report on August livestock slaughter by states showed California leading in cattle butchering, with 205,000. Illinois placed second with 197,000 followed by Texas with 166,000. The 150,000 calf slaughter in Texas placed first, Wisconsin stood second with 96,000 and New York was third with 93,000.

Iowa was first in hog slaughter with 813,000 head, followed by 516,000 in Illinois and 398,000 for Minnesota. California sheep and lamb slaughter numbered 191,000 head to rank first. Second-place Iowa counted 156,000 head, while Nebraska stood third with 122,000.

LIVESTOCK AT 65 MARKETS

A summary of receipts and disposition of livestock at 65 public markets during September, 1953 and 1952 was given by the U. S. Department of Agriculture as shown in the table given below:

CATTLE (EXCLUDING CALVES)			
	Salable receipts	Total receipts	Local slaughter
September, 1953 . . .	1,894,398	2,200,739	1,157,082
August, 1953 . . .	1,771,820	2,044,195	1,135,663
September, 1952 . . .	1,796,401	2,113,508	868,385
Jan.-Sept., 1953 . . .	13,400,690	15,820,203	8,690,875
Jan.-Sept., 1952 . . .	11,022,806	13,052,551	6,377,223
5-yr. av. (Sept. 1948-52)	1,620,992	1,928,698	812,204
CALVES			
September, 1953 . . .	446,747	560,411	335,161
August, 1953 . . .	396,619	514,894	303,797
September, 1952 . . .	418,490	527,289	248,215
Jan.-Sept., 1953 . . .	2,954,069	3,749,720	2,175,144
Jan.-Sept., 1952 . . .	2,550,594	3,130,238	1,682,194
5-yr. av. (Sept. 1948-52)	418,380	537,192	264,507
HOGS			
September, 1953 . . .	1,548,861	2,168,904	1,566,758
August, 1953 . . .	1,395,255	1,867,066	1,314,820
September, 1952 . . .	1,813,212	2,539,868	1,961,730
Jan.-Sept., 1953 . . .	15,327,356	21,301,199	14,923,915
Jan.-Sept., 1952 . . .	19,583,340	27,358,765	17,942,481
5-yr. av. (Sept. 1948-52)	1,710,312	2,390,641	1,555,753
SHEEP AND LAMBS			
September, 1953 . . .	1,122,480	1,821,701	725,787
August, 1953 . . .	968,314	1,483,463	664,947
September, 1952 . . .	1,316,315	2,118,514	754,752
Jan.-Sept., 1953 . . .	6,466,388	11,340,313	5,540,789
Jan.-Sept., 1952 . . .	6,217,053	10,987,230	4,791,492
5-yr. av. (Sept. 1948-52)	1,180,241	2,096,597	702,560

Greenlanders Turning From Hunting to Sheep Raising

Because their climate is growing steadily warmer, Greenlanders are turning from hunting and fishing to sheepherding for a livelihood. Some 20,000 sheep now graze on the south coast of Greenland, according to the National Geographic Society. New packing houses and freezing plants have been built in which about 10,000 head of lambs are processed each year—enough for local consumption. Greenland sheep raising dates from 1915 when a flock of 175 was imported and numbers have been growing steadily ever since.

Tells How Drought Forced Him to Cut Cattle Herd

Just how far-reaching in its disastrous effects, the prolonged drought in the Midwest was to individual farmers, came to light at the Chicago Yards recently. Mr. B. Williams of Washington county, Mo., while on the Chicago market with a consignment of his "liquidation" stock, stated that many farmers in his immediate vicinity have already quit, are quitting or are reducing their herds to mere handfuls as a result of the two-year dry-spell.

Pastures simply dried up, he said, and the resulting high cost of commercial feeds and lack of home-grown feed, forced him to cut his Herefords to a mere skeleton herd for use as foundation stock for possible later expansion. From here on out until the situation changes for the better, he will rely on his hogs and poultry to see him over this difficult period.

Colorado Grazing Test

An 80-day grazing test recently completed in Colorado, and involving three groups of ten cattle each, showed that steers grazing on an irrigated meadow gained an average of 173.8 lbs. each, or 2.17 lbs. daily. A second group on a lightly stocked pasture in the San Isabel Forest, gained an average of 136.9 lbs. for a daily gain of 1.71 lbs. The third group grazed on a normally stocked section of the forest gained 148.3 lbs., or 1.85 lbs. daily.

Disease, Big Profit Robber

Disease is the greatest single hazard in profitable livestock production, says Glenn R. German, Ohio Livestock Loss Prevention subcommittee chairman.

Annual livestock death rate, directly caused by disease, has been estimated at 15 per cent of the swine, 20 per cent of the sheep and lambs and 10 per cent of the cattle and calf populations.

LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average price per cwt. paid for specific grades of steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended October 31, compared with the same time 1952, was reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCK-YARDS	GOOD STEERS		VEAL CALVES		HOGS*		LAMBS	
	Up to 1000 lb.		Good and Choice		Grade B ¹ Dressed		Good Handyweights	
	1953	1952	1953	1952	1953	1952	1953	1952
Toronto	\$18.25	\$22.37	\$24.00	\$27.00	\$33.80	\$25.60	\$20.50	\$21.08
Montreal	18.00	22.00	23.60	25.90	33.60	25.60	20.45	20.65
Winnipeg	16.50	20.87	20.00	23.00	29.77	24.35	18.16	18.50
Calgary	17.83	19.76	17.55	18.33	30.80	23.40	19.54	18.61
Edmonton	16.50	19.50	17.75	20.00	29.60	24.10	18.85	18.50
Lethbridge	17.10	19.25	16.75	18.75	30.45	23.10	18.65	18.25
Pr. Albert	15.00	19.50	16.75	20.60	28.60	23.35	16.00	16.80
Moore Jaw	15.80	20.50	15.00	17.00	28.60	23.60	15.50	
Saskatoon	16.50	18.80	20.50	23.00	28.60	23.60	17.20	16.25
Regina	14.90	18.40	16.30	18.50	28.60	23.60	16.40	15.75
Vancouver	18.50	20.50	18.50	17.00	33.10	20.00	21.90	20.25

*Dominion Government premiums not included.

★ Serving All

KENNETT-MURRAY

LIVESTOCK BUYING SERVICE

Important Markets!

BLOOMINGTON, ILL.
CHATTANOOGA, TENN.
CINCINNATI, OHIO
DAYTON, OHIO
DETROIT, MICH.
FT. WAYNE, IND.
INDIANAPOLIS, IND.
JACKSON, MISS.
JONESBORO, ARK.
LAFAYETTE, IND.
LOUISVILLE, KY.
MONTGOMERY, ALA.
NASHVILLE, TENN.
OMAHA, NEBRASKA
SIOUX CITY, IOWA
SIOUX FALLS, S.D.

Important Markets!

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Monday, November 9, were reported by the Production and Marketing Administration as follows:

St. L. N.S. Yds. Chicago Kansas City Omaha St. Paul*

HOGS (Includes Bulk of Sales):

BARROWS & GILTS:

Choice:

120-140 lbs. ...	None rec.	None rec.	None rec.	None rec.
140-160 lbs. ...	\$20.00-20.75	None rec.	None rec.	None rec.
160-180 lbs. ...	20.75-21.25	\$19.00-20.50	None rec.	\$19.50-20.25
180-200 lbs. ...	21.00-21.25	20.35-20.65	\$20.50-20.75	20.00-20.35
200-220 lbs. ...	20.75-21.25	20.35-20.65	20.50-20.75	20.25-20.50
220-240 lbs. ...	20.65-21.25	20.35-20.65	20.50-20.75	20.25-20.50
240-270 lbs. ...	20.25-21.10	20.35-20.65	None rec.	20.25-20.50
270-300 lbs. ...	20.00-20.50	None rec.	None rec.	None rec.
300-330 lbs. ...	None rec.	None rec.	None rec.	None rec.
330-360 lbs. ...	None rec.	None rec.	None rec.	None rec.

Medium:

160-220 lbs. ...	None rec.	None rec.	None rec.	17.00-20.00
------------------	-----------	-----------	-----------	-------------

ROWS:

Choice:

270-300 lbs. ...	20.00 only	19.50 only	19.50-19.75	19.00-20.00
300-330 lbs. ...	20.00 only	19.25-19.50	19.50-19.75	19.00-20.00
330-360 lbs. ...	19.50-20.00	19.00-19.50	19.25-19.50	19.00-20.00
360-400 lbs. ...	19.00-19.50	18.50-19.25	19.00-19.25	19.00-20.00
400-450 lbs. ...	18.50-19.00	18.25-19.00	18.75-19.25	18.25-19.25
450-550 lbs. ...	17.50-18.75	17.50-18.50	18.25-18.75	18.25-19.25

Medium:

250-500 lbs. ...	None rec.	None rec.	None rec.	16.00-19.50
------------------	-----------	-----------	-----------	-------------

SLAUGHTER CATTLE & CALVES:

STEERS:

Prime:

700-900 lbs. ...	25.25-27.50	24.25-27.25	24.50-27.25	26.00-27.25
900-1100 lbs. ...	26.25-28.00	26.25-29.50	25.50-28.00	26.25-28.25
1100-1300 lbs. ...	26.25-28.00	26.50-29.50	25.50-28.00	26.25-28.50
1300-1500 lbs. ...	25.25-27.50	25.25-29.25	25.25-28.00	26.00-28.50

Choice:

700-900 lbs. ...	21.50-26.00	21.25-26.25	20.75-25.50	21.25-26.25
900-1100 lbs. ...	22.00-26.25	22.25-26.50	21.00-25.50	21.25-26.25
1100-1300 lbs. ...	22.00-26.25	22.50-26.50	21.00-25.50	21.00-26.25
1300-1500 lbs. ...	22.00-25.50	22.50-26.50	21.00-25.50	21.00-26.25

Good:

700-900 lbs. ...	17.50-22.00	17.25-22.25	17.00-21.00	18.00-21.25
900-1100 lbs. ...	18.00-22.00	18.25-22.50	17.00-21.00	18.00-21.25
1100-1300 lbs. ...	18.00-22.00	18.00-22.50	17.25-21.25	17.75-21.25

Commercial,

all wts.	14.00-18.00	14.50-18.50	14.00-17.25	14.00-18.00
Utility, all wts. ...	11.50-14.00	12.50-14.50	11.50-14.00	11.50-14.00

HEIFERS:

Prime:

600-800 lbs. ...	25.00-26.50	23.00-25.00	23.75-25.00	23.75-25.00
800-1000 lbs. ...	25.00-26.50	24.50-26.00	24.00-25.75	23.75-25.00

Choice:

600-800 lbs. ...	20.50-25.00	20.00-24.50	18.50-24.00	20.00-23.75
800-1000 lbs. ...	20.50-25.00	21.00-24.50	19.00-24.00	19.50-23.75

Good:

500-700 lbs. ...	17.00-20.50	16.00-21.00	15.00-19.00	16.00-20.00
700-900 lbs. ...	17.00-20.50	16.50-21.00	15.50-19.00	16.00-20.00

Commercial,

all wts.	13.50-17.00	13.00-16.50	13.00-15.50	13.00-16.00
Utility, all wts. ...	11.00-13.50	10.00-13.00	10.50-13.00	10.50-13.00

COWS:

Commercial,

all wts.	11.25-13.50	11.50-13.50	11.75-13.00	12.00-14.00
Utility, all wts. ...	10.00-11.25	9.75-11.75	10.00-11.75	9.50-12.00
Canner & cutter. ...	7.50-10.00	8.00-10.00	8.00-10.00	7.00-9.50

BULLS (Excl.) All Weights:

Good	None rec.	10.50-13.00	None rec.	9.50-12.00
Commercial	11.50-12.50	13.25-14.00	11.50-12.00	11.50-13.00
Utility	10.00-11.50	11.00-13.25	10.50-11.50	10.50-11.50
Cutter	7.50-10.00	9.50-11.00	8.50-10.50	9.00-10.50

VEALERS:

Choice & prime..	22.00-29.00	21.00-23.00	18.00-20.00	17.00-20.00
Com'l & good...	14.00-22.00	15.00-21.00	10.00-18.00	13.00-17.00

CALVES (500 Lbs. Down):

Choice & prime..	14.00-20.00	15.00-20.00	14.00-17.00	15.00-18.00
Com'l & good ..	11.00-14.00	12.00-15.00	10.00-14.00	12.00-15.00

SHEEP AND LAMBS:

LAMBS (110 Lbs. Down):

Choice & prime.	19.00-20.00	19.50-20.50	18.75-20.00	19.50-20.00
Good & choice..	17.00-19.00	18.00-19.50	17.00-18.75	17.50-19.50

BWES:

Good & choice..	3.50-5.00	5.50-6.50	5.00-6.00	6.00-6.50
Cull & utility...	3.00-4.00	4.50-5.50	3.50-5.00	5.00-6.00

*Not available

PACKERS

ship better at lower cost in

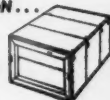
WIREBOUNDS



For over 40 years packers throughout the country have relied on Wirebound Boxes because Wirebounds are ready to pack in less than a minute, are light in weight, refrigerate faster and, above all, provide essential protection. Cash in on this proved shipping method. SHIP IN WIREBOUNDS.

WRITE FOR INFORMATION...

75 PLANTS
THROUGHOUT THE
UNITED STATES



Wirebound
BOXES & CRATES

WIREBOUND BOX MANUFACTURERS ASSOCIATION

Room 1165 • 327 S. LaSalle • Chicago 4, Illinois



Nitrite of Soda

U. S. P.

SOLVAY PROCESS DIVISION



ALLIED CHEMICAL & DYE CORPORATION
61 Broadway, New York 6, N. Y.

Leading Packers use

AIR-O-CHEK

SEND FOR BULLETIN

The Casing Valve
with the internal fulcrum lever.
Operator holds casing on
screw and controls flow
with the same hand.



AIR-WAY PUMP & EQUIP. CO. 4501 W. Thomas St., Chicago 51, Ill.

When you need

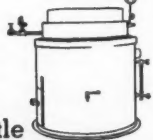
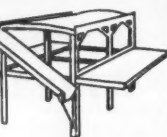
a gambreling table



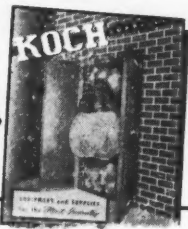
or grinder

or gas fired,

steam jacket kettle



buy from your
KOCH catalog! →

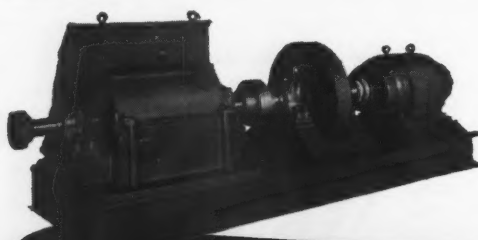


Do you have the new KOCH Catalog 78? If not, write today for your free copy. More than 2,000 tools, supplies, capital equipment items, carrying the KOCH guarantee. Detailed specifications, clear illustrations, prices in plain figures. Up-to-date information. Latest methods.

Building? Expanding? Modernizing? Let KOCH engineers help with your designs and layouts. Preliminary plans sent promptly, without charge or obligation. Benefit from 3 generations of KOCH leadership.

KOCH
SUPPLIES

2520 HOLMES ST.
KANSAS CITY 9, MO.
PHONE: VICTOR 3788



M&M

meat grinders

Make a hard job easy with an M&M Meat Grinder—quickly and efficiently reduces condemned stock, shop fats, bones, and slaughter house offal. Three types and many sizes available. Flywheel equipment, as shown, is optional. All machines can be furnished with structural steel bases. Write for descriptive literature.

MITTS & MERRILL

1001 South Water • SAGINAW, MICHIGAN

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers.

CATTLE			
	Week ended	Prev. Week	Cor.
Chicago	27,793	25,481	19,008
Kansas City	25,332	22,495	18,649
Omaha	25,007	33,754	17,415
E. St. Louis	16,976	15,528	9,971
St. Joseph	15,223	14,115	9,155
Sioux City	13,139	12,807	8,598
Wichita	6,411	6,235	5,006
New York & Jersey City	10,810	10,237	7,248
Okl. City	10,441	12,679	8,798
Cincinnati	6,083	5,553	3,033
Denver	...	7,571	8,737
St. Paul	29,784	17,551	11,142
Milwaukee	4,865	...	3,078
Total	192,464	184,006	129,834

HOGS			
Chicago	46,123	45,014	37,218
Kansas City	11,901	12,203	10,055
Omaha	46,495	40,725	44,023
E. St. Louis	28,163	31,564	26,589
St. Joseph	43,577	36,114	30,096
Sioux City	40,511	32,169	36,442
Wichita	9,952	9,979	11,494
New York & Jersey City	45,785	55,559	49,123
Okl. City	13,827	11,640	11,278
Cincinnati	16,780	17,406	12,672
Denver	...	8,576	10,190
St. Paul	52,983	55,598	45,665
Milwaukee	6,454	...	6,818
Total	362,571	356,547	327,263

SHEEP			
Chicago	11,730	9,592	9,801
Kansas City	6,573	8,407	4,824
Omaha	15,543	17,151	6,183
E. St. Louis	9,805	10,036	4,829
St. Joseph	10,063	10,624	8,414
Sioux City	12,054	10,440	5,692
Wichita	1,181	1,115	1,088
New York & Jersey City	47,672	47,744	45,013
Okl. City	2,936	1,915	3,412
Cincinnati	1,339	814	284
Denver	...	22,275	5,684
St. Paul	13,511	15,046	8,198
Milwaukee	2,848	...	1,123
Total	135,285	155,450	104,495

*Cattle and calves.
†Federally inspected slaughter, including directs.
‡Stockyards sales for local slaughter.
§Stockyards receipts for local slaughter, including directs.

BALTIMORE LIVESTOCK

Livestock prices at Baltimore, Md., on Tuesday, Nov. 10, were as follows:

CATTLE:	
Steers, choice	None rec.
Steers, gd. & ch.	\$24.50 only
Heifers, ch. & pr.	None rec.
Heifers, util. & com'l.	None rec.
Cows, com'l.	None rec.
Cows, canner, cutter.	None rec.
Cows, utility	None rec.
Bulls, good	None rec.
Bulls, canners	None rec.

VEALERS:	
Choice & prime	\$25.00@30.00
Good & choice	22.00@23.00
Culls & utility	8.00@15.00

HOGS:	
Gd. & ch., 180/240	\$21.75@22.25
Sows, 500/down	18.75@19.75

LAMBS:	
Ch. & prime	None rec.

NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended Nov. 7:

Cattle Calves Hogs* Sheep*			
Salable	378	548	...
Total (incl. directs)	6,036	3,605	21,954
Prev. week:			
Salable	268	505	...
Total (incl. directs)	5,578	3,840	25,103

*Including hogs at 31st st.

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS			
	Cattle	Calves	Hogs Sheep
Nov. 5	3,176	694	17,742
Nov. 6	1,711	343	12,476
Nov. 7	417	214	7,413
Nov. 9	25,062	841	15,689
Nov. 10	6,000	500	21,000
Nov. 11	7,000	300	8,000
Week so	38,062	1,641	45,189
Prev. wk.	44,981	7,084	51,341
Year ago	40,374	2,018	48,033
2 yrs. ago	32,377	1,136	39,511

SHIPMENTS			
	Cattle	Calves	Hogs Sheep
Nov. 5	2,540	249	3,731
Nov. 6	1,993	117	2,402
Nov. 7	471	10	381
Nov. 9	6,401	85	2,214
Nov. 10	4,000	...	1,000
Nov. 11	2,000	...	1,000
Week so	12,401	85	4,214
Prev. wk.	18,262	648	5,032
Year ago	15,968	306	7,599
2 yrs. ago	11,451	198	2,935

NOVEMBER RECEIPTS			
	1953	1952	
Cattle	88,347	60,339	
Calves	4,976	4,039	
Hogs	134,161	113,707	
Sheep	22,606	24,584	

NOVEMBER SHIPMENTS			
	1953	1952	
Cattle	35,567	31,699	
Hogs	15,769	17,879	
Sheep	5,030	2,051	

CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Tues., Nov. 10:

	Week ended	Week ended
	Nov. 10	Nov. 4
Packers' purch.	40,033	43,641
Shippers' purch.	11,728	10,238
Total	51,761	53,879

LIVESTOCK PRICES AT LOS ANGELES

Prices paid for livestock at Los Angeles on Tuesday, Nov. 10, were reported as shown in the table below:

CATTLE:	
Steers, choice	\$24.50 only
Steers, good & ch.	20.00@23.00
Steers, util. & com'l.	16.00@20.50
Heifers, gd. & ch.	19.00@21.00
Heifers, com'l.	17.00@18.00
Cows, util. & com'l.	10.50@14.50
Cows, cut. & util.	None rec.
Cows, can. & cut.	7.00@10.00
Bulls, util.	17.00 only

CALVES:	
Vealers, choice	None rec.
Com'l to choice	15.00@17.00
Culls & utility	10.00@14.00

HOGS:	
Choice, 190/210	20.00@22.00
Sows, 500/down	18.00@18.50

SHEEP:	
Lambs, choice	None rec.

CANADIAN KILL

Inspected slaughter in Canada for week ended Oct. 31:

CATTLE		
	Period Oct. 31	Same Wk. Last Yr.
Western Canada	17,561	17,652
Eastern Canada	17,118	17,859
Total	34,679	35,511

HOGS		
Western Canada	50,063	62,711
Eastern Canada	52,176	85,703
Total	102,239	148,414
All hog carcasses graded	110,190	158,623

SHEEP		
Western Canada	7,199	7,722
Eastern Canada	20,574	25,168
Total	27,773	32,890

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, November 7, 1953, as reported to The National Provisioner:

CHICAGO

Armour, 9,128 hogs; Wilson, 9,247 hogs; Agar, 7,599 hogs; shippers, 11,540 hogs; and others, 20,149 hogs. Total: 27,793 cattle; 1,826 calves; 57,069 hogs; and 11,730 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	4,643	1,905	2,266	3,245
Swift	3,774	1,842	3,745	3,071
Wilson	1,910	49	3,640	...
Butchers	6,874	2	855	...
Others	4,342	...	1,405	257
Totals	21,543	3,789	11,901	6,573

OMAHA

	Cattle and Calves	Hogs	Sheep
Armour	7,891	11,490	4,255
Cudahy	5,165	8,164	2,100
Swift	7,118	10,576	4,479
Wilson	3,898	7,186	1,395
Cornhusker	802
O'Neill	357
Neb. Beef	618
Eagle Pkg.	72
Gr. Omaha	602
Hoffman	94
Rothschild	700
Roth	1,436
Kingan	1,083
Merchants	100
Midwest	160
Omaha	312
Union	485
Others	...	9,094	...
Totals	31,463	36,510	12,229

E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	3,205	2,439	3,886	5,634
Swift	5,796	4,037	10,599	4,171
Hunter	1,499
Hell	2,177	...
Krey	2,377	...
Laclede	897	...
Laue	3,020	...
Totals	10,500	6,476	28,163	9,805

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	4,675	794	14,728	3,832
Armour	4,898	1,907	10,884	4,283
Others	6,549	395	2,953	...
Totals*	16,122	2,196	24,565	8,115

*Do not include 323 cattle; two calves; 11,676 hogs and 2,050 sheep direct to packers.

SIoux CITY

	Cattle	Calves	Hogs	Sheep
Armour	4,656	5	18,993	3,429
Cudahy	4,599	2	11,238	2,790
Swift	3,280	...	6,207	2,834
Butchers	418	6
Others	10,525	126	10,124	914
Totals	23,379	139	46,562	9,937

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	2,287	1,019	1,443	1,181
Kansas	754
Dunn	144
Dold	143	...	497	...
Sunflower	27	...
Pioneer
Excel	734
Others	3,522	...	302	456
Totals	7,584	1,019	2,269	1,637

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	3,768	410	431	607
Wilson	3,638	494	393	1,156
Butchers	262	...	882	...
Totals*	7,688	904	1,706	1,763

*Do not include 1,019 cattle; 830 calves; 12,121 hogs; and 1,173 sheep direct to packers.

LOS ANGELES

	Cattle	Calves	Hogs	Sheep
Armour	658
Cudahy
Swift	147
Wilson	175
Acme	658
Atlas	918
Ideal	801
United	914	23	410	...
Machlia	698	34
Gr. West	920
Commercial	383
Clotherly	20	...	300	...
Coast	354
Others	2,207	1,213	797	...
Totals	8,853	1,270	1,507	...

CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall
Kahn's
Meyer
Schlachter	90	32	...	25
Northside
Others	5,520	1,099	16,143	1,314
Totals	5,616	1,131	16,143	1,874

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	7,044	4,750	23,880	6,141
Bartusch	1,364
Cudahy	1,271	47	...	949
Rifkin	923	27
Superior	1,602
Swift	7,137	5,619	29,103	6,421
Others	2,214	3,315	6,276	5,788
Totals	21,555	13,778	59,259	19,299

MILWAUKEE

	Cattle	Calves	Hogs	Sheep
Packers	2,544	7,607	6,467	2,656
Others	2,468	1,744	297	428
Totals	5,012	9,351	6,764	3,084

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	2,365	4,964	100	1,181
Swift	3,257	2,890	439	3,655
Bl. Bonnet	296	14	177	...
City	352	...	49	...
Rosenthal	162	20
Totals	6,402	6,988	765	4,839

TOTAL PACKER PURCHASES

	Week Ended Nov. 7	Prev. Week	Cor. 1952
Cattle	193,510	184,210	135,162
Hogs	293,773	333,975	273,210
Sheep	90,885	97,755	103,125

CORN BELT DIRECT TRADING

Des Moines, Ia., Nov. 10—Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota were:

Hogs, good to choice:

160-180 lbs.	\$15.75@18.50
180-240 lbs.	18.00@20.00
240-300 lbs.	18.90@20.93
300-400 lbs.	18.50@19.00

Sows:

270-300 lbs.	18.50@19.40
440-550 lbs.	16.50@18.25

Corn belt hog receipts were reported as follows by the U. S. Department of Agriculture:

	This week estimated	Last week actual
Nov. 5	74,000	58,500
Nov. 6	90,000	65,000
Nov. 7	66,500	21,000
Nov. 9	89,000	91,000
Nov. 10	70,000	70,000
Nov. 11	...	70,000

LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended November 7 with comparisons, are shown in the following table:

	Cattle	Hogs	Sheep
Week to date	383,000	503,000	192,000
Previous week	383,000	496,000	203,000
Same wk. 1952	298,000	484,000	160,000
1953 to date	13,066,000	17,407,000	7,839,000
1952 to date	11,011,000	21,478,000	7,860,000

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending Nov. 5:

	Cattle	Calves	Hogs	Sheep
Los Angeles	8,900	2,300	1,600	...
N. Portland	3,300	625	2,200	2,965
S. Francisco	1,275	100	1,400	2,750

Afrol

PORK SAUSAGE LIQUID SEASONING

- Has a special sugar base.
- A soluble seasoning which produces a uniform and lasting flavor.
- Put up in exact amounts for each block of meat.

AFRAL CORPORATION

1933 So Halsted St. • Chicago 8, Ill.

HYGRADE'S
BEEF - VEAL - LAMB
PORK

HYGRADE'S
ALL-BEEF
FRANKFURTERS

HYGRADE'S
ORIGINAL
WEST VIRGINIA
CURED HAM

HYGRADE'S
HONEY BRAND
HAMS & BACON

HYGRADE'S
CORNED BEEF
AND TONGUE

... also a complete line
of Hygrade's Frozen Meats,
Pre-Cooked Frozen Foods
and Canned Meats

HYGRADE
in name...
high grade in fact!

HYGRADE FOOD PRODUCTS CORP.
EXECUTIVE OFFICES: 2811 MICHIGAN AVENUE, DETROIT 16

Dwarfism Recessive Factor In Cattle, Studies Show

Progress reports in a program of research designed to find the answer to the dwarf problem in beef cattle were presented recently in Kansas City by leading scientists from major educational institutions in 15 states. Accumulated data seem to indicate that dwarfism is caused by a simple recessive gene. Thus, it was stated, that when proven "carriers" or "dwarf producers" are mated, they will get dwarf calves on an average of one out of four cases.

Even though three-fourths of the off-spring of such matings appear normal, yet two-thirds of these will be carriers like the parents. This general rule works out closely in large numbers, it was pointed out. Mating a carrier bull to non-carrier cows will produce, on the average, a calf crop of one-half carriers and one-half non carriers. The same result will follow if the matings are reversed, yet no dwarfs need actually appear in such matings. Both sire and dam must be carriers of the dwarf gene to produce dwarf calves.

It was suggested that large operators can test a bull on a herd of not less than 15 proven carrier cows to determine whether the bull is a carrier or not.

If all herd bulls are carriers, the studies indicated, the average incidence of dwarfism would be stable at about 14.6 per cent. This ratio of possible carrier bulls to incidence of dwarf calves drops sharply as the possibility of carrier bulls is reduced, the study indicated.

200 New Angus Herds Monthly in Past Year

Despite nationwide drought and other factors affecting the agricultural economy, improvement in beef cattle continues at a rapid pace with nearly 200 new purebred Angus herds started each month of the fiscal year which closed September 30, 1953, Frank Richards, secretary of the American Aberdeen-Angus Breeders' Association, Chicago, has reported.

He said that the expansion pushed upward the active membership of the association by 2,397 breeders to a new all-time high of 26,042, the largest of any beef cattle registry organization. This total does not include many of the smaller beginning purebred herds, thousands of commercial Angus herds and countless cattlemen who annually secure registered Angus bulls for the upgrading of their cow herds and the improvement of their produce.

A total of 160,754 purebred Angus calves was registered in the American Herd Book during the past 12 months, more registrations than were completed in the first 30 years of the association's 70-year history. The American Herd Book now carries 1,737,444 registrations of the youngest of the major beef breeds to be established in the United States.

Corn Belt Feeder Receipts Indicate Cut In Beef, Lamb

Meat production from cattle and sheep sources as far as the Corn Belt is concerned, for the rest of this year, and especially early in 1954, got a dash of cold water, stocker and feeder cattle and sheep shipments for September seem to indicate. Total shipments of cattle into the Corn Belt in September, at 446,469 head, decreased about 25 per cent from 577,267 a year earlier. Cumulative July-September totals at 922,591 showed an 18 per cent drop from the 1,116,212 last year.

In a 27 per cent decline from 749,720 last year, September shipments of sheep and lamb into the nine corn belt states numbered 547,411 head. The July-September total at 974,047 head indicated about a 32 per cent drop from the 1,451,183 sheep and lambs received in the Corn Belt, last year.

These decreases in numbers of raw material won't be felt to any large degree in the cattle department until early next year, as it takes a longer period of time to fit cattle for market. But in the case of lambs, where conditioning is faster, a decrease in slaughter ought to be noticed late in November and into the early months of 1954.

New Meaty, Hornless Cattle Breed Developed in Brazil

A breed of hornless Brahma (Zebu) cattle has been developed by Brazilian geneticist, according to a report from that country. The new breed, named Tabapua, is said to have certain advantages over the horned variety, as muscularity and abundant meat tissue. Besides being more docile than its horned cousins, the new breed develops faster and is more robust.

The lack of horns permits transportation of the animals in larger numbers in a given space than the horned kinds. Another advantage is that calcium, usually wasted on horns, in Tabapua cattle, contributes to skeletal strength and firmness of muscle tissue. The Tabapua strain was derived from select Nelore cattle that had been crossed with purebred Brahma bulls.

Physically, these cattle are characterized by small heads, clean-cut body lines, short, strong legs, long straight backs and short necks.

CANADIAN LIVESTOCK

September average prices for livestock at 11 Canadian markets as reported to THE NATIONAL PROVISIONER:

	STEERS to 1000 lbs. Sept. 1953	VEAL CALVES Good, Ch. Sept. 1953	HOGS* Gd. Bl. Dr. Sept. 1953	LAMBS Gd. Handlyw. Sept. 1953
Toronto	\$19.12	\$22.24	\$33.76	\$21.64
Montreal	20.00	22.12	33.86	21.46
Winnipeg	18.34	21.05	30.46	18.41
Calgary	18.39	17.99	31.66	17.88
Edmonton	18.05	18.95	31.79	17.80
Lethbridge	18.10	17.04	31.32	17.36
Pr. Albert	18.82	16.72	29.07	15.70
Moose Jaw	16.57	16.39	29.12	16.92
Saskatoon	16.80	19.17	29.24	16.94
Regina	16.16	17.84	28.87	17.77
Vancouver	18.83	20.45	33.28	19.44

*Dominion Government premiums not included.

Hormone Injections Boost Beef Gains In Oregon Test

Injections of the male hormone, testosterone, into beef animals have brought faster and cheaper gains in tests at the Oregon State College experimental station. Dr. Ralph Bogart, geneticist in the school's animal husbandry department, reported that steers receiving the hormone injections gained about three-tenths of a pound more per day than untreated animals. Heifers did even better, gaining over half a pound a day more than the untreated ones.

Animals that received the hormone shots also required less feed in total digestive nutrients to gain 100 lbs. of weight. Treated heifers took only 393 lbs. to gain 100 lbs., while untreated heifers ate 507 lbs. for each 100 lbs. of gain. Treated steers ate 365 lbs. while untreated steers needed 430 lbs. per 100 lbs. of gain, the studies showed.

Dr. Bogart said that testosterone-treated animals produced more protein and less fat, while continuing to grow beyond the point where growth usually swings over to fat production. Most treated and untreated animals graded Choice.

In taste of the meat, it was found there was no difference in that from treated and untreated animals, although the meat from treated animals was not as tender as that from untreated ones. Dr. Bogart believes that the growth increase was the result of hormone stimulation of the pituitary gland which, in turn, steps up thyroid activity that regulates growth.

Colorado Feeder Makes It Three in a Row

A carload of 20 Hereford steer calves entered by Fred C. DeBerard, Kremmling, Colo., won the grand championship at the 9th Annual Chicago Feeder Cattle show, which was held at the Chicago stockyards. This was the third successive win for DeBerard and the seventh in nine years of showing. His calves were judged the best from among 7,500 head entered from eight states.

A carload of 20 Aberdeen Angus steer calves exhibited by Jess Hadley, North Platte, Neb., won the reserve grand championship. His Angus also took the grand prize for yearling heifers and heifer calves.

Another veteran winner was Joseph Winkler, Castle Rock, Colo., whose carload of 20 Shorthorns took the prize for yearling steers. It was his eighth win in nine years.

ST. LOUIS HOGS IN OCT.

Hog receipts, weights and range of prices at the National Stock Yards, E. St. Louis, Ill., were reported by H. L. Sparks & Co., as follows:

	October	
	1953	1952
Hogs received	196,767	268,368
Highest top price	\$24.75	\$21.00
Lowest top price	20.50	17.40
Average price	21.92	18.95
Average weight, lbs.	217	218

MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U.S.D.A. Production & Marketing Administration)

STEERS AND HEIFERS: Carcasses		BEEF CURED:	
Week ending Nov. 7, 1953.	12,744	Week ending Nov. 7, 1953.	8,872
Week previous	10,661	Week previous	10,702
Same week year ago	11,810	Same week year ago	10,580
COW:		PORK CURED AND SMOKED:	
Week ending Nov. 7, 1953.	1,715	Week ending Nov. 7, 1953.	466,557
Week previous	1,442	Week previous	385,030
Same week year ago	1,479	Same week year ago	606,236
BULL:		LARD AND PORK FATS:	
Week ending Nov. 7, 1953.	456	Week ending Nov. 7, 1953.	20,418
Week previous	428	Week previous	12,358
Same week year ago	553	Same week year ago	25,521
VEAL:		LOCAL SLAUGHTER	
Week ending Nov. 7, 1953.	12,760	CATTLE:	
Week previous	11,351	Week ending Nov. 7, 1953.	10,810
Same week year ago	11,959	Week previous	10,237
LAMB:		Same week year ago	7,248
Week ending Nov. 7, 1953.	47,814	CALVES:	
Week previous	43,587	Week ending Nov. 7, 1953.	16,584
Same week year ago	35,400	Week previous	16,060
MUTTON:		Same week year ago	7,706
Week ending Nov. 7, 1953.	1,328	HOGS:	
Week previous	1,358	Week ending Nov. 7, 1953.	45,785
Same week year ago	529	Week previous	53,539
HOG AND PIG:		Same week year ago	49,123
Week ending Nov. 7, 1953.	7,614	SHEEP:	
Week previous	6,510	Week ending Nov. 7, 1953.	47,672
Same week year ago	8,358	Week previous	47,744
PORK CUTS:		Same week year ago	45,013
Week ending Nov. 7, 1953.	1,219,576	COUNTRY DRESSED MEATS	
Week previous	891,339	VEAL:	
Same week year ago	1,844,554	Week ending Nov. 7, 1953.	...
BEEF CUTS:		Week previous	...
Week ending Nov. 7, 1953.	118,100	Same week year ago	4,979
Week previous	108,755	HOGS:	
Same week year ago	87,885	Week ending Nov. 7, 1953.	...
VEAL AND CALF CUTS:		Week previous	...
Week ending Nov. 7, 1953.	4,000	Same week year ago	41
Week previous	4,000	LAMB AND MUTTON:	
Same week year ago	2,784	Week ending Nov. 7, 1953.	...
LAMB AND MUTTON:		Week previous	...
Week ending Nov. 7, 1953.	1,105	Same week year ago	33
Week previous	1,775		
Same week year ago	1,449		

WEEKLY INSPECTED SLAUGHTER

Slaughter at major centers during the week ending November 7, was reported by the U. S. Department of Agriculture as follows:

City or Area	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York City Area ¹	12,452	12,942	48,685	55,723
Baltimore, Philadelphia	8,111	1,036	26,169	1,250
Cincinnati, Cleveland, Detroit	18,255	4,990	96,210	15,698
Indianapolis	30,524	6,198	87,154	10,666
Chicago Area	33,752	36,001	165,730	20,381
St. Paul-Wisc. Areas ²	20,645	14,399	95,446	16,915
St. Louis Area ³	33,209	91	14,120	13,908
Sioux City	35,456	1,883	78,405	20,230
Omaha	21,775	6,114	40,545	10,552
Kansas City	31,500	10,866	349,100	42,960
Iowa-So. Minnesota ⁴				Not Available
Louisville, Evansville, Nashville, Memphis	12,302	11,687	37,381	12,872
Georgia-Alabama Areas ⁵	9,451	6,538	24,738	14,132
St. Joseph, Wichita, Oklahoma City	24,083	8,078	66,925	13,645
Ft. Worth, Dallas, San Antonio	28,120	12,724	14,435	26,023
Denver, Ogden, Salt Lake City	15,833	1,667	15,818	7,441
Los Angeles, San Francisco Areas ⁶	28,578	23,028	31,903	281,556
Portland, Seattle, Spokane	6,866	1,343	11,597	274,586
Grand total	350,912	139,585	1,236,679	251,775
Total previous week	329,611	135,865	1,068,663	
Total same week, 1952	246,058	100,878	1,110,617	

¹Includes Brooklyn, Newark and Jersey City. ²Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wisc. ³Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ⁴Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ⁵Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁶Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

SOUTHEASTERN RECEIPTS

Receipts of livestock at six southern packing plant stockyards located at Albany, Moultrie, Thomasville and Tifton, Georgia; Dothan, Alabama; and Jacksonville, Florida, during the week ended Nov. 6:

	Cattle	Calves	Hogs
Week ended Nov. 6	3,667	1,514	11,878
Week previous (five days)	4,021	1,986	10,994
Corresponding week last year	2,698	1,442	11,307

VOLLRATH...the line

designed to speed meat handling



No. 8640 OVAL TUB

Large, 100 pound capacity meat tub is made of durable, easy-to-clean stainless steel...stays new-looking longer. Crevice-free construction helps you meet and maintain rigid sanitary requirements. Built to withstand years of hard use.

You'll find hundreds of uses for functional, durable and good-looking Vollrath Stainless Steel Ware. Seamless, crevice-free construction, corrosion resistant and non-contaminating. See your Vollrath distributor.

It's yours . . . FREE! A new, illustrated catalog for meat packers. Write today for your copy of "Vollrath Ware for the Food Processing Industries."



THE VOLLRATH CO.
SHEBOYGAN, WISCONSIN

Merchandise Mart, Chicago

Branch Offices and Display Rooms

200 Fifth Avenue, New York • 712 S. Olive Street, Los Angeles

MUNICIPAL ABATTOIR Austin, Texas

Changes to New STERLING KOOLER KUBES*

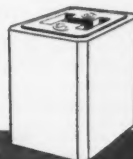
"Kooler Kubes solved our problem of clogged brine spray nozzles . . . and since Kooler Kubes are specially heavily compressed . . . they dissolve evenly to keep brine at a uniform salometer read-

ing. And with Kooler Kubes we don't have to add salt as frequently . . . we now use much less salt."

ELDRED PERRY, Supt.
Municipal Abattoir
Austin, Texas

Kooler Kubes are special, heavily compressed 50-lb. refrigeration salt cubes for unit coolers, brine spray cold diffusers, and spray deck systems.

*Trademark International Salt Company, Inc.



For Detailed Information Send Coupon Now

INTERNATIONAL
SALT COMPANY, INC.

Scranton 2, Pennsylvania

☐ Please have a representative call.

☐ Please send additional information.

Signed:

Name _____

Company _____

Address _____

City _____ Zone _____ State _____

EDWARD KOHN Co.

3845 EMERALD AVE., CHICAGO 9, ILL., Phone: YArds 7-3134

We deal in
Straight or Mixed Cars

**BEEF · VEAL
LAMB · PORK
AND OFFAL**

● Our more than 25 years in business offers you an established outlet for distribution of your products in the Chicago area.

● Fully equipped coolers for your protection.

We Invite Your Inquiry

EDWARD KOHN CO.
For Tomorrow's Business

STANcase STAINLESS STEEL EQUIPMENT

HEAVY DUTY MEAT TRUCK NO. 48

Overall Dimensions:
54½" x 32"
38" Height

CAPACITY, 1200 LBS.



**Ruggedly
Constructed for Lifetime Service**

NO. 48 is the largest of the STANcase MEAT TRUCKS; three other models with capacities of: 800 lbs., 500 lbs., and 225 lbs. are available. Ruggedly constructed for long-life service of stainless steel. Inside surfaces are polished and seamless. Generously rounded corners are provided for efficient maintenance of sanitary cleanliness. Specifications for component parts are of highest quality standards. **WRITE FOR DESCRIPTIVE LITERATURE.**

Fully Approved by Health Authorities

Manufactured by

THE STANDARD CASING CO., INC., 121 Spring St. New York 12
Distributed in Canada by: **FRAN-ESSE SALES & AGENCIES, LTD.**
2308 Mount Royal Ave. East, Montreal, Quebec.

CLASSIFIED ADVERTISING

POSITION WANTED

ARMY RESERVE OFFICER: Reverting to civilian status, seeks affiliation food field, sales, purchasing or management. 6 years' provision and beef departments major meat packer followed by 11 years' military service devoted entirely procurement, distribution and stock control subsistence and commissary resale supplies, including 3 years' quartermaster market center. Available Jan. 18th. W-390, THE NATIONAL PROVISIONER, 18 E. 41st St., New York 17, N.Y.

TREASURER - CONTROLLER

Fifteen years' experience with nation's largest packer. Plus eight years' heavy executive experience with multi-plant organizations in methods and systems, cost accounting, IBM, budgets, controls, financial planning, cash budgets and forecasts. University graduate, excellent administrator, 44, now assistant treasurer national organization. Will relocate. W-378, THE NATIONAL PROVISIONER, 18 E. 41st St., New York 17, N.Y.

HOG & BEEF CASING: Practical man desires position as foreman or working foreman, large or small plant. Willing to go anywhere. W-384, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EXPERIENCED: Cow and yearling salesman desires buying job. Age 28. 3 years of college. 2 years of buyer training with major packer. Acquainted on 3 river markets. Call AT 8460, Omaha, Nebraska, nights.

ENGINEER-MASTER MECHANIC: Graduate. 20 years' experience. Thoroughly capable all phases of meat industry. ENGINEER, 351 W. Marquette Road, Chicago 21, Ill.

SAUSAGE AND SMOKED MEATS FOREMAN. 30 YEARS' EXPERIENCE. W-395, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N.Y.

HELP WANTED

CREDIT MAN

Experienced credit man wanted by Mid-western Meat Plant
Capable of developing into complete charge of multiple operation.
State age, experience and salary requirements.
Reply to Box W-396

THE NATIONAL PROVISIONER
15 W. Huron St., Chicago 10, Ill.

SAUSAGE MAKER: Wanted. Must have full knowledge of sausage operations and able to supervise a modern sausage kitchen. The man that I am looking for must be of the highest caliber and able to make a line of strictly quality sausage. Our employees know of this ad and all replies will be held in strict confidence. Advise past performance and remuneration expected. W-398, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

CATTLE and CALF BUYER: Wanted by large independent meat packer, located in Texas. Must be thoroughly experienced. Others please do not apply. For Texas and adjacent territory. Please state age, marital status, salary expected, if free to travel and have own car. W-397, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WANTED: Man experienced in establishing methods and setting time and motion studies on packing house operations. State previous experience, personal history, references, age and salary desired. Plant located in midwestern area. W-399, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALESMAN: For central and western Canada for full line of spices, seasonings, binders and meat packers' specialties. Sausage maker preferred, may carry side line. Good opportunity. First Spice Mixing Co. (Canada) Ltd., 98 Tycos Drive, Toronto, Ont. Canada.

HELP WANTED

SALESMAN

Natural spices, soluble seasonings, resins and essential oils. Territory—Missouri and Iowa. Salary, expenses and commission. Must reside in territory. If you have following in the meat industry or are a sausage maker with sales ability, this is an excellent opportunity to join a rapidly growing organization possessing modern equipment and complete laboratory facilities for constructive service to the entire food processing industry. Our employees know of this ad. W-379, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALESMAN: Excellent opportunity with fast growing concern specializing in packaging process for meat, poultry and cheese industries. Experience in any one of these fields desirable. Submit complete resume including sales experience to Box W-391, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N.Y.

SALESMAN: Now calling on meat packers and sausage manufacturers, to sell outstanding product widely used in this field. Everyone called on is a good prospect. Liberal commission basis. W-400, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

TOP NOTCH: Provision salesman to call on chains, super markets, markets and butchers in New York city area. Good opportunity for right man. W-374, THE NATIONAL PROVISIONER, 18 E. 41st St., New York 17, N.Y.

SLAUGHTER HOUSE BUTCHERS: Wanted to work on cattle. Excellent working conditions, modern small BAI plant. Top pay for top notch men. Write to JOSEPH CARR'S SONS, 46 Spencer St., Albany, N.Y.

SALESMAN: Sausage casings, with following. Excellent opportunity for right man. Write to W-401, THE NATIONAL PROVISIONER, 18 E. 41st St., New York 17, N.Y.

es-
lary,
erri-
stry
is in
row-
and
serv-
Our
NA-
Chi-

fast
ocess
peri-
bmit
Box
East

and
oduct
on is
-400,
luron

l on
rs in
right
NER,

d to
ions.
notch
46

wing.
te to
8 E.